

MASSACHUSETTS PLOUGHMAN

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Correspondents from practical farmers, giving the results of their experience, is solicited. Letters should be signed with the writer's real name, in full, which will be printed or not, as the writer may wish.

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A Study of New Vegetables.

The seed catalogues are out now. Each one has its new varieties and novelties. Not all of these would be valuable to us, but there is no doubt but some of them would be. That, of course, we must find out for ourselves.

Something very fascinating to me is included in the growth of vegetables. It is hard work and there may be much to bother and perplex, but I wouldn't give two cents for a profession in which, when a man has followed it for a time, he knows all there is to know, and becomes in reality like a machine.

We must love our work if we would be contented and if we would get the most out of it. Experimenting and trying new plants and seeds will increase our interest. Our success is not measured entirely by the amount of money we make, but in part by the pleasure and enjoyment we get out of it. The varieties that I shall mention are not all new, but are those which after trial seem worthy of future use.

In beans we have Burpee's new stringless green pod, the best green bush bean we have ever tried. It is very hardy, even successfully withstanding frosts which destroy the Early Six Weeks. It is very hardy and wonderfully productive. The pods are a rich green color, meaty, broad, and entirely stringless, even when fully matured. We tried this variety for the first time last year and were so well pleased with it that we shall try it again. Kentucky Wonder is a green pole bean. The pods of this variety are seven or more inches long, very meaty and stringless when young. If the pods are kept picked the vines will continue to bear throughout the season. Golden Cluster is a wax pole bean. The pods are of good length, broad and flat. They are of good quality, being quite meaty and crisp. Worcester pole, a shell bean, is valuable on account of its size and high color and also for its keeping qualities both on the pole and after being picked. It is a quick seller and will command higher prices than the common sorts.

In cabbage, Solid South, Hollander and Hundredweight are fine varieties that are not very well known. They are sure heads and also very solid. Some heads grow to immense size. The hardest and heaviest for a medium-sized head is Danish Ballhead. This is a fine variety for late and is especially valuable for small families on account of its size. It can be planted closer together than the larger varieties because of its compact growth. The heads seldom burst in the field and are fine keepers.

For celery we have not found a variety that will take the place of White Plume, which is a white, crisp celery, when properly grown and bleached. We have tried both Golden Self Bleaching and Golden Heart, but in our soil a large percent of them grow soft. In this respect Paris Golden is much better and will probably take their place with us. For winter and late use Giant Pascal, on account of its keeping qualities and its thick, crisp stalks, takes the lead.

In beets for early the Early Eclipse or the Red Beet; for the general crop, the Dark Red Beet. The latter has a good shape and color and is the best we have found so far. It is very useful for salads and for pickling. The Wonderful or New York beet is a curly-leaved, loose-headed lettuce, which is fine when a strictly head lettuce is not desired. For head variety, the seeded Tennis Ball is first, closely followed by Deacon lettuce. For forcing in glass we recommend Rawson's hot-house lettuce. This is very large and a sure keeper and not liable to rot in the heart.

Early and late corn, Cory and Evergreen and medium Potato's Excelsior, which every one prefers to Evergreen because it is so sweet. In cauliflower, Bur. Best Early and Burpee's Dry Weather is equal, if not surpass, the old Snowball. The Best Early is especially early and certain to produce fine heads. The latter are very solid and weigh more than other heads of equal size. The latter resembles the Best Early, but is a week later in heading. It is especially adapted for growing in dry land.

Summer White Spine seems to be the best for general purposes. Both Boston and milhook Pickling are valuable for pickling. The best we have found in peas is Ladd's Clipper. It is probably the earliest and can be finished in two pickings. In height it is medium, and the peas are quite sweet if picked at the right time.

Taking everything into consideration, it is the best pea in its class for private or for market purpose. We have grown Victoria spine for general crop and have found it quite good. It has not been satisfactory for spring and summer, but for fall it

seems to be all right. For growing in hot weather, New Zealand spinach takes the place of all other sorts, as the heat has no bad effects on it. This is not a spinach of the ordinary kind, but a branching sort, the tips of the branches being used. The more it is picked the more it branches, in a short time covering quite a large surface. The seeds take from three to four weeks to germinate, but when they do start they grow very quickly. The old Hubbard still remains the standby in squashes. Bay State is a great favorite with us. Golden Hubbard is a fine variety, ripening in a shorter time than the common Hubbard.

The earliest tomato we have found is Spark's Earliana. For late use it isn't very good, as it is a foliage to protect the fruit from the sun. Because of this it doesn't ripen properly. Notwithstanding this fault it is a valuable sort because of its earliness. Another fine variety is Burpee's Quarter Century, growing a good deal like Dwarf

fence a main branch may be trimmed in each direction, and all the side branches just back to within one or two of the main branch, but cut the main branch off, too, if very long."

"Looks as if that would pretty nearly spoil these big vines."

"Yes, but remember it's the new growth that bears the fruit. No salable grapes come from unpruned vines. As for the bare space, the new growth will fill it up before the end of the season."

"And how about the vines that are on the buildings and the ground?"

"Cut them back to the main branches, but leave a pair of side branches every two or three feet from which the bearing wood may start. The simplest plan for vines on the ground is to cut back to the main trunk, leaving a pair of branches at the top with a dozen buds on each branch, so that what is left of the vine will be T shape and three or four feet high. Then put up a post of wood or iron four feet above the ground, with a

"Looking forward in the present century," said Secretary Stockwell, "we see a wonderful change; let me picture it. We see the fruits of summer grown in January in our own greenhouses more profitable than in their proper season. We see our own dependent population supplied with every luxury by New England enterprise on New England soil. We see the farmer taking his old stand as a leader in all good enterprises. We see his sons, educated and strong, taking their rightful place and exerting their old-time influence—the strength of the hills, the backbone of the cities. We see the electric car speeding its way from town to town and from village to village, carrying the child to the larger and better schools and giving free mail delivery to the homes of the country as well as to the city. We see equal taxation restored, like the atmosphere, on rich and poor alike—every man according to his ability. We see the trusts that hold the farmers in their iron grasp destroyed or made to subserve right-

trick if you have a manure cellar.

"A fine practice is to add a little kainit to the bedding daily. It will gather up the valuable gases of the urine and manure, add its own potash, and enhance the cleanliness of the stable and the value of the manure pile. Don't be afraid to use sawdust liberally under your cattle. Such mechanical agent as well as absorbent will pulverize the heap while you sleep."

"So cared for, you will haul out your well-filled carts of manure of such a grade next spring that will fill your soul with hope of an abundant harvest and increased permanent fertility of your fields. It is surprising how much a man can accomplish in a day when he sets out to make an improvement of such a nature."

Leighton's Corners, N. H. A. J. HAMM.

♦ ♦ ♦

A Lamb Feeder.

If we have been fortunate to have a great many more lambs than ewes, and some are

apparently frozen, but will revive if brought into a warm room. House flies hide in cracks and crevices in the house, and mosquitoes are sometimes found in similar locations, usually near a water supply.

Many bugs and sometimes species of the butterfly winter in hollow trees, logs and such places. The cocoons of many large moths and butterflies may be seen attached to twigs and shrubs. The cocoon of the Ceropoda moth is often more than four inches long, silvery gray in color, which has a leathery outside and silvery hair within, and is proof against cold and wet.

Grasshoppers, katydids, many moths and a great number of other insects pass the winter in the egg stage, the eggs being laid in the ground in cracks of fence posts, trees, logs and other slightly sheltered locations. The gypsy moth, the pest of eastern Massachusetts, lays its eggs upon the trunks and branches of trees. Some trees, until examined closely, seem to have been spattered with mud. The moth eggs and moth have great vitality and will stand severe weather. A tree covered as described, will, unless the insects are destroyed, be entirely bare of leaves in three or four days after the moths get to work.

What the Grange has Done.

The Grange has much to do in forming public opinion by its weekly and monthly meetings and its State and national assemblies. We can hardly be aware of its influence and power. Talk is persuasive and has made itself felt from time immemorial. The first legislative attempt in Maine was in trying for the enactment of the listing bill, and we were told if we would go quietly out the back door we would be allowed to do so otherwise we were in danger of being fired, but we kept on. We next headed off the State highway commission with its three men, their \$1800 salaries, together with its \$200,000 appropriation. Then came the increase of the salaries of the justices, while the last work was the nine tax bills, eight of which carried and resulted in the addition of \$645,000 to the State treasury.

Now when asked what the Grange has done, I say it is worth to the rural population of the State in the social line more than a thousand times what it has cost. In the insurance to farmers it has been worth \$25,000 in hard cash. It is a reflection on the intelligence of a person to ask what the Grange is doing. Its accomplishment of benefits to rural people of the nation is well known. The elevation to cabinet rank of its department of agriculture, the rural delivery, the latter would entitle it a movement for all time if nothing else had been or would be accomplished by it.—Maine State Master, Gardiner.

Deep or Shallow Plowing.

For clayey land I like deep plowing in autumn, and shallow plowing, or, only discing in the spring. Some land I like to subsoil to a depth of eighteen inches once in every few years, in order to open the too compact subsoil, but such work is, of course, useless on land having an open subsoil.

On sandy loam I like shallow plowing, but one must be governed by circumstances, which are too numerous to mention here, in deciding whether to plow deep or shallow. The condition to aim at is to have the soil firm enough to permit of the subsoil water passing readily upwards through the land, and not so firm but that the roots of plants can easily penetrate it.—Prof. S. B. Green, Minnesota.

For Pork Producers.

A well-known pig breeder recommends out clover and claims the following an ideal ration for growing pigs: Use fifty pounds cut clover hay, ten pounds fine middlings, forty pounds corn meal. It must be wet enough to make the meal stick to the cut clover.

Many breeders weaken their stock by breeding too young animals. It is claimed on good authority that pigs from mature parents are larger and better stock. The most careful breeders do not allow sows to bear too young, until they are thirteen or fourteen months old. There is no question but that many strains of swine have been weakened by incorrect methods of breeding. Prof. J. H. Griswold of Ontario believes in breeding pigs under conditions favorable to health and strength. Even if the space is small, it must be well ventilated and well lighted and kept clean. Under these conditions large pens are not required. He thinks that barley is a fine food to produce firm bacon. He also recommends oats, skim-milk and whey.

A prominent Western Institute speaker advises fall pigs, because it requires less labor to produce the food. "If you want pigs that will take most of the food where it is grown, take fall pigs; if you want to raise pigs that will be ready for market when it is at its best, take fall pigs; if you want pigs that are easy to raise, take fall pigs."

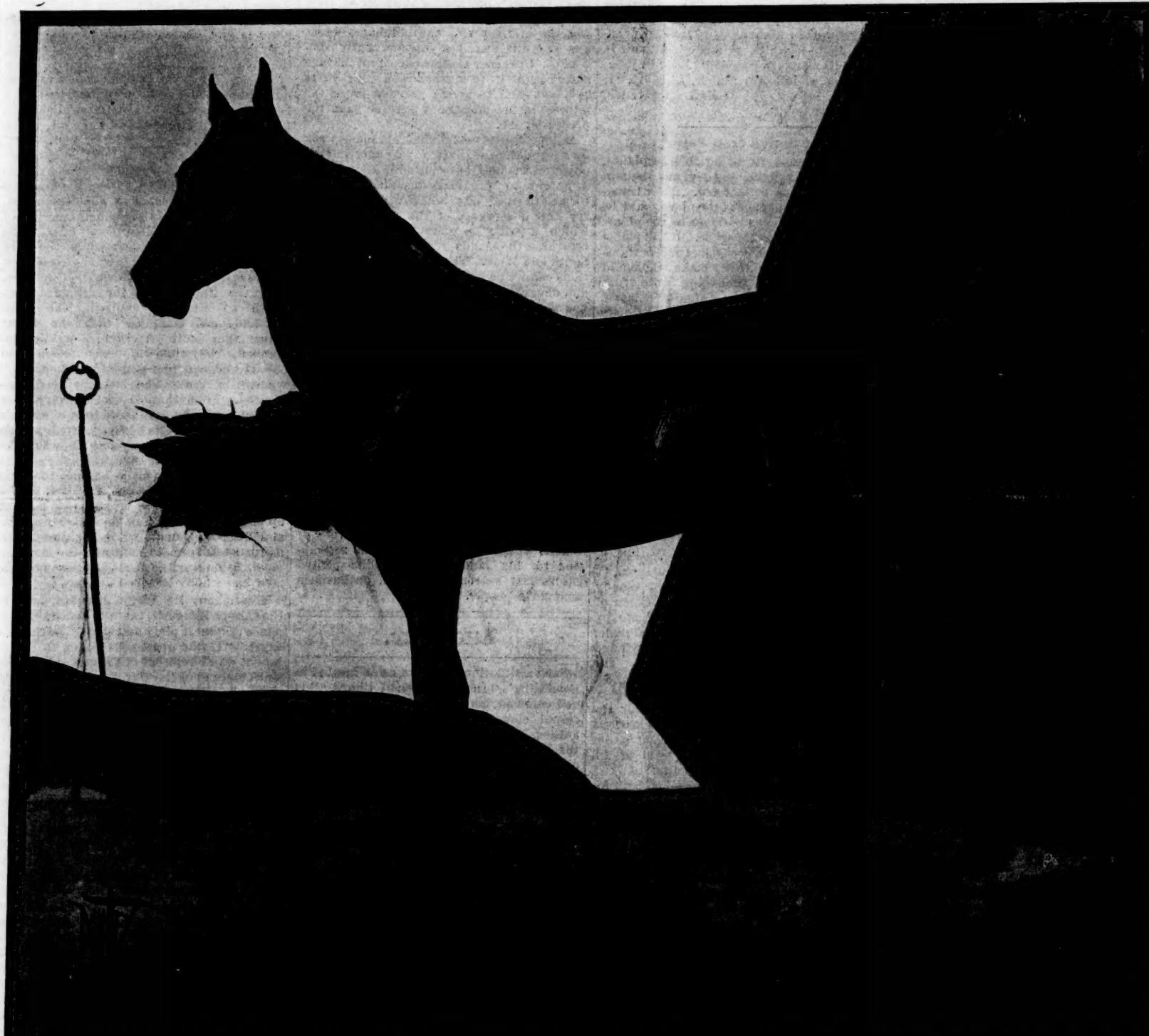
Makes Plowing Easy.

Why is the sulky or riding plow not used more freely in the East? Last season I used one on my hard and somewhat rocky soil with perfect success. It will do as much work as any plow, needs only a good average team, and is almost as easy for the plowman as a mowing machine. My plow is of the double-share or right-and-left-hand type adapted for side hills or going back and forth at one side of a field, making no dead furrows through the middle. It costs as much as a mower, which is the main thing preventing its common use, but which has been paid for by outside plowing, which would have been too hard for me with a common plow. No repairs have been needed yet.

S. I. H.

Middlesex County, Ct.

THE NOTED TROTTING SIRE, ALMONT. FOALED IN 1864. DIED JULY 4, 1884.



Champion, but being earlier, more productive and a better keeper. For all other purposes the Matchless seems to be the best with us.

The Martynia is quite ornamental in growth. The pods are picked while young and tender and pickled in vinegar. The pods of okra are picked while young and tender before any woody fibre is formed. They are used in making soups. Salsify or vegetable oyster, so called because it resembles the oyster in flavor and may take its place, is a fine vegetable to grow for winter when other vegetables are scarce.

HERBERT W. TAYLOR.

Middlesex County, Mass.

The Farm Grape-Vines.

"What shall I do with these grape-vines, neighbor? They are all over the walls and fences."

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Middlesex County, Mass.

four-foot cross arm over the top. Tie the T-shaped vine to your T-shaped trellis. The branches will send out the fruiting shoots."

"That looks simple. And what shall I do the next year?"

"Just the same thing, saving only enough of this year's growth for the side arms. Don't be afraid to cut right back every year. When the vine gets old and starchy about the main trunk, use fresh growth from the trunk or from the ground, if there are fresh sprouts available."

"Now here is a vine which I wanted to make a lot of wood and leaves to cover the back porch, so instead of cutting out much of the wood, why can't I thin the fruit directly by picking off half the bunches as soon as they show?"

"That will answer the main purpose to a certain extent, but in a few years there will be such a tangle that but little fruit will set, and what there is will not ripen well. If I were you," I concluded, "I would put out some choice vines in an open space where you can get them to cultivate and prune and manure, put up posts or wire trellises, and give the grapes a chance to show you what fancy fruit is like. You wouldn't bother with these scattered, neglected vines any longer, I promise you."

Massachusetts. G. B. FISKE.

The Farming of the Future.

A very cheerful view of New England agriculture was expressed by J. W. Stockwell of the State board in last Saturday's address before the Massachusetts Horticultural Society. The secretary's recent predictions have a solid foundation in the progress of agricultural education and the growth of intensive farming.

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Middlesex County, Mass.

four ends for the benefit of all. We see the bright day when arbitration shall settle the differences of nations and war's costly tribulations shall cease. We see the home in which all comforts are found and all graces abound; its approach lines of beauty, its crown of blessing the love and contentment that dwell therein. We see the wealth of character and honesty of gold, and honest industry more prized than the indifference of wealth. We see all this, not as a mirage or a far-distant view, but growing nearer and nearer and never hastening so rapidly to its accomplishment as today."

♦ ♦ ♦

Care of Barn Manure.

Riding past a neighbor's farm the other day, I saw his man step to the door and with a broad sweep of his shovel spread a lift of manure from the deep over the broad side of a heap, which had accumulated from a succession of similar movements, while the coarser lumps rolled away to the base of the pile to dry and blow away or get wet and to dry up when the sun dispenses sufficient heat.

How many farmers will do the same thing all winter? Just like depositing your savings in an insolvent bank.

If out of the question to put in a basement, the following is available now at once: Set some posts well in the ground so as to make a pen ten or twelve feet wide and the length of your steers, plank or board it from close to the ground up, on the inside of the posts, likewise the ends. Level off the manure and keep the edges as high as the centre. Better yet, put a roof over the pen, line it to the roof, put in a window, and keep there a couple of shovels to each twenty feet in length. Do this last pig

not supplied with milk, you can aid the ewe by feeding the lamb cow's milk, good Jersey milk, as I feed the young lambs, so as to push them right along and get them to the market as early as possible.

I have used for the past few years what I call a lamb feeder. It is a tin pail with a tight fitting cover, that will hold one gallon of milk. On one side are three sprouts soldered on near the bottom of the pail and extending outward as high as the top of the pail, made so that the rubber nipples can be put on. By feeding them a few times from a bottle, which is more convenient to teach them at first, they quickly learn to be on hand for their milk when they see you coming with the pail. Give them all they will take of this Jersey milk every morning and evening. By feeding in this way they get no setback, but

Butter Prices, Cheese Stories.

The supply of the butter grades is moderate, and the Boston market, although not very active, has been working up in sympathy with advanced New York and Western quotations. Most dealers report low grades very hard to sell, and trade dull in everything but fresh creamery and fancy butts.

George A. Goddard: "The situation is a little better for top grades, but lower grades remain unchanged. I have bought for export some lots of low-grade butter at 22 cents and 25 cents, and for domestic use fancy butts at 25 cents. The combined butter movement of these two markets in January, 1903, included 6,000 head, compared with 50,000 head in January, 1902, and 65,000 head in 1901.

Chas. & Adams: "Prices have improved about one-half cent per pound for fancy creamery. There is more demand for storage, many lots changing hands. Not much done in other grades. The situation has somewhat improved as compared to two weeks ago."

J. Sloan & Co.: "Butter is selling slow, and prices unaltered. Dealers are holding off, expecting a decline with the advance of warm weather. Dealers are willing to sell at low quotations to force the market. Market is firm on eggs."

Receipts at New York, Wednesday, were 6,000 packages. Trade is fairly satisfactory in creamery at 28 cents, or even a fraction more for high-quality lots. Storage creamery is also doing pretty well at 25 to 28 cents. Low grades are quiet, but doing little better than formerly in point of sales. Exporters at Boston and New York have been making a few shipments of late.

Cheese receipts at New York, Wednesday, 1,800 boxes. Demand is fairly active, although most sales are in small lots. Top quotations of 10¢ each show the firmness of the situation. Colored cheese is selling more freely than white. Prices are in light supply and held at full quotations. The situation at Boston is unchanged, supplies being light and quotations steady.

Receipts at New York, the week 21,750 packages butter, 3,000 packages cheese, 62,300 cases eggs, and at Boston 304,000 "pounds" butter, 1,075 boxes cheese (besides 631 boxes for export), 14,000 cases eggs. Last year the figures at New York for the week were 26,000 packages butter, 6,000 packages cheese and 22,307 cases export, and Boston, 304,000 pounds butter, 1,066 boxes cheese (besides 777 boxes for export), 17,728 cases eggs.

Vegetables and Fruit.

Onions are in overabundance in Boston and New York. Some lots have been sold at 20 to 30 cents a bushel. Choice grades, however, hold firm, but the bulk of holdings can be sold only by forcing the market. Onion growers who stored last fall hoping for an advance at this time have been disappointed. The recent warm weather caught a number of shipments going out, causing them to become soft and unattractive. It is estimated that in the onion district of New York State there are fully fifty thousand bushels in storage, with the market no stronger than a month ago. The situation is something like that in the apple market, both being weak at a season when prices should stiffen.

Potatoes show some signs of rewarding the patient holder, receipts being light and prices moving up a peg or two. The top quotation for earliest lots in Boston is 28 cents, which is for fancy Adirondack Green Mountains. Good lots from New York bring 20 cents. Other old vegetables hold about steady.

Southern fruit is in moderate supply with some lines higher. Kale and spinach are nearly of poor quality; 170 boxes spinach arrived by boat Tuesday. String beans are scarce. Southern asparagus begins to arrive now just as the greenhouse product is giving out. The stock and bunches are larger than the greenhouse grown and bring \$1.25 to \$1.50 a bunch. Romaine and escarole now in Boston market are said to be imported from Europe. South African plums are still on the market at 81 per dozen.

Hothouse products barely hold their own, numbers being somewhat lower and tomatoes having dropped slightly. Lettuce holds nearly steady in Boston, but quotes lower in New York.

Southern strawberries have been plenty, but of such good quality that prices have held about steady. Oranges from California have been plenty and cheap, but Florida are scarce and higher, and the price has out the demand to very narrow limit.

Receipts at Boston for the week: Apples, 23,490 barrels; cranberries, 205 barrels; strawberries, eighty-six ref.; potatoes, 133 ears; turnips, 731 bushels; sweet potatoes, 531 barrels; onions, 1225 barrels.

Provision Markets Firm.

Pork products are higher than ever, with demand active. Receipts from the West continue rather light. The kill at Boston last week was twenty-three thousand, compared with twenty-four thousand the week before and twenty-five thousand last year at the corresponding date. The export trade from Boston shows some increase, but not to a marked degree, prices being too high for foreign buyers. Total Western packing 425,000, compared with 435,000 the preceding week and 455,000 two weeks ago, as given by the Cincinnati Price Current. For corresponding time last year the number was 415,000 and two years ago five hundred thousand. The quality is somewhat irregular, mainly fair to good. Prices are higher; the average for prominent markets is about 87.10 per one hundred pounds, compared with 86.95 a year ago, 87.05 two years ago.

Fresh beef is in full supply and prices changed but slightly. Only a few fancy steaks bring above seven cents. Beef arrivals for the week are again very large, being 172 cars for Boston and 88 cars for export, a total of 255 cars; preceding week, 150 cars for Boston and 90 cars for export, a total of 229 cars; same week a year ago, 140 cars for Boston and 75 cars for export, a total of 215 cars.

The live-stock movement at the five most prominent markets of the West may be taken as an index of the conditions in that section of the country. For January, 1903, a total of 2,724,400 head of cattle, calves, hogs and sheep was reported, in contrast with 2,947,631 head for January, 1902, and 2,790,200 head for January, 1901. A continuous increase has occurred in these three years in the case of the receipts of cattle, calves and sheep, but a very marked falling off in the case of hogs. At Chicago, Kansas City, Omaha, St. Louis and St. Joseph the combined receipts of cattle in the first month of this year were 632,122 head, compared with 596,611 head in January, 1902, and 552,610 head in January, 1901. Receipts of calves were 22,994 head, 17,000 head and 12,432 head, not including January receipts of sheep were, in 1903, 600,411; 1902, 529,000 head. Receipts of hogs at Omaha and St. Joseph in January, 1903, were 1,400-

head. The much lighter figures of 1,462,200 head for January, 1902, and 1,720,400 head for January, 1901, show how much of a decline has occurred in this feature of the live-stock trade. Nevertheless, the traffic receipts for January for three consecutive years, beginning with 1901, have lost but little, the number of cars arriving being respectively 21,000 cars, 22,000 cars and 23,000 cars.

The feeder movement, including stock driven to the country, for the corresponding period shows an opposite tendency, as far as Kansas City and St. Joseph are concerned. The combined feeder movement of these two markets in January, 1903, included 6,000 head, compared with 50,000 head in January, 1902, and 65,000 head in 1901.

Apple Market Weak.

Receipts of apples have been very heavy at the large Eastern markets the past week, and sales are made with difficulty. The approach of warm weather has somewhat discouraged the hopes of holders, and they have been forcing their fruit upon the market, preventing the rise that would naturally occur towards the end of the season for fall wine and other medium-keeping varieties.

Another bad feature results from the stamp in the British market, closing the profitable outlet in that direction and causing exporters to unload their holdings on the local markets. This is the situation at Boston, and the average of prices is lower, if anything, than prevailed last week. Nothing but fancy Maine or cold-storage fruit will exceed 82, and there is a big supply of country arrivals which have been stored in cellars, and are poor to ordinary in condition. For such lots dealers are very glad to get \$1.00 and will accept \$1.25 for the poorest lots. Others which are of good size and condition bring \$1.25, and if bright, both colored and uniform 82. But the great bulk of actual sales, cold-storage stock excepted, are at \$1.25 and \$1.50. Receipts are not yet in full demand. Prices range about as for Baldwin.

Said O. W. Mood: "The commercial buyers had a wrong idea of the amount of apples in the country at the beginning of the season and put prices too high. It is a large part of the crop had been worked over at say \$1 to \$1.25 a bushel, the growers would have been better off than to hold it till now and get only \$1.50 or \$2 at the most after handling, storing, sorting and standing the shrinkage. If this had been done, the rest of the crop would bring a good price at this time."

Liverpool advises report the apple market the first of the week as being poor and depressed on account of large arrivals. Robert Adamson Company report through Lawrence & Co., Baldwins at \$1.75 to \$2.15, with a few at \$2.25. Canadian apples range from \$2.15 to \$2.18. Another Boston exporter says that Liverpool has sagged off a shilling or two since last week, and many lots are arriving badly out of order and clogging the market. Baldwins at fair demand, netting in Boston \$2.65 for cold-storage stock. Bassets range from \$1.50 to \$2.50.

Apple shipments from Boston for the week were 17,000 barrels, all to Liverpool and Glasgow. Total from Boston since the season opened 765,000, compared with 111,000 in 1901-02 and 40,000 in 1900-01. The shipments from Boston alone this season have about equaled the shipment from all ports last season.

In a special edition for March 11, 1903, G. H. Meeker & Co., New York, say: "We think our prediction hitherto expressed regarding the Liverpool market is beginning to prove itself, and in referring to the London market, we think it will remain tolerably steady, unless shipments increase and Liverpool dealers take up the idea of forwarding part of their surplus stock to that centre. The same remarks will apply to the Scotch markets, although we consider any decided retrograde movement there to be out of sight at the present writing, and anticipate a fairly steady market. Any shrinkage in prices there will be due to the fruit falling out of condition, which is hardly a fair criterion as a basis for quotations, as good fruit will do well. The shipments for the week ending March 7, at the present writing, from all points, are reported to be approximately: To Liverpool 35,000, London 12,000, Glasgow 10,000, various 15,000."

The Tasmanian apple crop is reported to be in the neighborhood of three hundred thousand cases, with shipments spread over about nineteen weeks, at an average of about sixteen thousand boxes weekly. The first shipment, consisting of fourteen thousand cases, left Tasmania Feb. 14, and is due to arrive in London during the first week in April. These exports will be considerably larger than last year, and some sources of information estimate them as high as four hundred thousand. According to present advice the Australian crop is also reported large. The above information should be taken into consideration by American shippers, especially those inclined to be slow in sending forward fruit intended for export."

The Market Grades of Butter.

Recent inquiry concerning the terms applied to the various grades of butter, shows that the exact meaning of "extra, first, second," is not fully understood. Following is the official grading of the Boston Fruit and Produce Exchange:

Butter shall be composed of the highest grade of butter made in the season when offered under the different classifications, and up to the following standard: Flavor must be fine, sweet, clean and fresh, if of current make, and fine, sweet and clean, if held. Body must be good and uniform. Color, good for the season when made, even and uniform. Salt, neither coarse nor slack salted. Package, good and uniform. Score shall average ninety-five points or higher, except from Nov. 1 to May 1, when score shall average ninety per cent, of the quality described above (extras), and the balance of the goods may grade as follows.

Firks shall be a grade just below extras, and must be fine butter for the season when made, and offered under the different classifications and up to the following standard: Flavor must be good, sweet, clean and fresh if of current make, and good, sweet and clean, if held. Body, good and uniform. Color, good for the season when made, even and uniform. Salt, neither coarse nor slack salted. Package, good and uniform. Score shall average eighty-eight points or higher, except from Nov. 1 to May 1, when it shall average eighty-sixty-eight points or higher.

In facts the delivery must contain at least ninety per cent, of firsts, and the balance of the goods may grade as seconds. Seconds shall be a grade just below firsts, and must be good for the season when offered under the different classifications, and up to the following standard: Flavor must be reason-



POT GROWN TOMATO PLANT READY FOR SETTING.

See descriptive article.

ably good and sweet. Body, if creamery, must be sound; if butter, must be ninety per cent, solid butter. Color, fairly uniform. Salt may be high, medium, or slack salted. Package, good and uniform. Score shall average eighty-two pounds or higher, except from Nov. 1 to May 1, when it shall average eighty points or higher.

The score to which reference is made is the official standard commonly used in judging butter, as follows: Flavor, 45; body, 25; color, 15; salting, 10; general appearance, 5; total, 100 points.

The Spring Crop Pays.

The expense of caring for tomato plants, while small, in light, as they are then in pots and require little room. After transplanting into the benches the aim should be to get fruit as soon as possible, as the plants are occupying valuable space. If the plants have not been properly checked before transplanting into rich soil they make a splendid growth, sometimes producing little fruit, but usually the crop is simply delayed. Many growers secure no return for ninety or a hundred days after becoming the plants, when half that time is all that is necessary. The expense of heating the house for the extra time is quite an item for the grower's consideration.

Tomatoes may be planted among carnations in the spring, and when the Easter rush is over gives the entire space with a thorough dressing of fertilizer. Tomatoes for the spring crop are grown after lettuce, radishes and similar crops. As little heat is required, such houses, if of sufficient height to train plants, are well suited to the purpose.

SPECIAL POINTS.

By checking the plants it is possible to secure fruit in fifty days from benching.

Pollen is not discharged during cloudy weather, and advantage must be taken of short periods of sunshine to pollinate by hand. Since the product is most valuable, it will pay the grower to pollinate by hand regularly between Dec. 1 and March 1. The advantages are a larger number of fruits set and larger, more uniform fruits.

A careful selection of varieties for the midwinter crop is requisite for the greatest success. Those varieties developed under forcing house conditions like Best of All and Lorillard give the best results.

Epoxys give the largest yields both for the winter and spring crops of 1902.

Apple shipments from Boston for the week were 17,000 barrels, all to Liverpool and Glasgow. Total from Boston since the season opened 765,000, compared with 111,000 in 1901-02 and 40,000 in 1900-01. The shipments from Boston alone this season have about equaled the shipment from all ports last season.

In a special edition for March 11, 1903, G. H. Meeker & Co., New York, say: "We think our prediction hitherto expressed regarding the Liverpool market is beginning to prove itself, and in referring to the London market, we think it will remain tolerably steady, unless shipments increase and Liverpool dealers take up the idea of forwarding part of their surplus stock to that centre. The same remarks will apply to the Scotch markets, although we consider any decided retrograde movement there to be out of sight at the present writing, and anticipate a fairly steady market. Any shrinkage in prices there will be due to the fruit falling out of condition, which is hardly a fair criterion as a basis for quotations, as good fruit will do well. The shipments for the week ending March 7, at the present writing, from all points, are reported to be approximately: To Liverpool 35,000, London 12,000, Glasgow 10,000, various 15,000."

The Tasmanian apple crop is reported to be in the neighborhood of three hundred thousand cases, with shipments spread over about nineteen weeks, at an average of about sixteen thousand boxes weekly. The first shipment, consisting of fourteen thousand cases, left Tasmania Feb. 14, and is due to arrive in London during the first week in April. These exports will be considerably larger than last year, and some sources of information estimate them as high as four hundred thousand. According to present advice the Australian crop is also reported large. The above information should be taken into consideration by American shippers, especially those inclined to be slow in sending forward fruit intended for export."

Plants trained to single stems gave a much greater yield per square foot of bench than those trained to three stems, the yield of the former being 11-15 pounds, against four-fifths of a pound for the latter.

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MASSACHUSETTS PLoughMAN

VOL LXII. - NO. 26

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MASSACHUSETTS PLoughMAN
NEW ENGLAND JOURNAL OF AGRICULTURE
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the waste-basket. All matter intended for publication
should be written on note size paper, with ink, and
with one side.

Correspondence from practical farmers, giving the
results of their experiments, should be signed with the writer's real name, in full,
which will be printed or not, as the writer may
wish.

THE PLoughMAN offers great advantages to ad-
vertisers. Its circulation is large and among the most
active and intelligent portion of the community.
Entered as second-class mail matter.

A Study of New Vegetables.

The seed catalogues are out now. Each
one has its new varieties and novelties. Not
all of these would be valuable to us, but
there is no doubt but some of them would be.
That, of course, we must find out for
ourselves.

Something very fascinating to me is in-
cluded in the growth of vegetables. It is
hard work and there may be much to bother
and perplex, but I wouldn't give two cents
for a profession in which, when a man has
followed it for a time, he knows all there is
to know, and becomes in reality like a ma-
chine.

We must love our work if we would be
contented and if we would get the most out
of it. Experimenting and trying new plants
and seeds will increase our interest. Our
success is not measured entirely by the
amount of money we make, but in part by the
pleasure and enjoyment we get out of it.
The varieties that I shall mention are
not all new, but are those which after trial
seem worthy of future use.

In beans we have Burpee's new stringless
green pod, the best green bush bean we
have ever tried. It is very hardy, even
successfully withstanding frosts which
destroy the Early Six Weeks. It is very
hardy and wonderfully productive. The
pods are a rich green color, meaty, broad,
and entirely stringless, even when fully
matured. We tried this variety for the first
time last year and were so well pleased with
it that we shall try it again. Kentucky
Wonder is a green pole bean. The pods of
this variety are seven or more inches long,
very meaty and stringless when young. If
the pods are kept picked the vines will con-
tinue to bear throughout the season. Golden
Cluster is a wax pole bean. The pods are
of good length, broad and flat. They are of
good quality, being quite meaty and crisp.
Worcester pole, a shell bean, is valuable on
account of its size and high color and also
for its keeping qualities both on the pole and
after being picked. It is a quick seller and
will command higher prices than the
common sorts.

In cabbage, Solid South, Hollander and
Hundredweight are fine varieties that are
not very well known. They are sure head-
ers and also very solid. Some heads grow
to immense size. The hardest and heaviest
for a medium-sized head is Danish Ballhead.
This is a fine variety for late and is es-
pecially valuable for small families on ac-
count of its size. It can be planted closer
together than the larger varieties because
of its compact growth. The heads seldom
burst in the field and are fine keepers.

For celery we have not found a variety
that will take the place of White Plume,
which is a white, crisp celery, when prop-
erly grown and bleached. We have tried
both Golden Self Bleaching and Golden
Heart, but in our soil a large per cent. of
them grow soft. In this respect Paris
Golden is much better and will probably
take their place with us. For winter and
late use Giant Pascal, on account of its keep-
ing qualities and its thick, crisp stalks, takes
the lead.

In beets for early the Early Eclipse or the
Egyptian; for general crop, the Dark Red
Detroit. The latter has a good shape and
color and is the best we have found so far.
Endive is very useful for salads and for
garnishing. The Wonderful or New York
lettuce is a curly-leaved, loose-headed let-
tuce, which is fine when a strictly head
lettuce is not desired. For head variety,
Lobed Seeded Tennis Ball is first, closely
followed by Beacon lettuce. For forcing
under glass we recommend Rawson's hot-
bed lettuce. This is very large and a sure
crop and not liable to rot in the heart.

For early and late corn, Cory and Ever-
green and medium Potter's Excelsior, which
is every one prefers to Evergreen
because it is so sweet. In cauliflower, Bur-
nest Early and Burpee's Dry Weather
are equal, if not surpass, the old
standard Snowball. The Best Early is ex-
tremely early and certain to produce fine
heads. The latter are very solid and weigh
more than other heads of equal size. The
latter resembles the Best Early, but is
a week later in heading. It is es-
pecially adapted for growing in dry land.

For summer White Spine seems to be
the best for general purposes. Both Boston
and sweet corn. Pickling are valuable for
pork. The best we have found in peas is
Burpee's Clipper. It is probably the earliest
and can be finished in two pick-
ings. Its height is medium, and the peas
are very sweet if picked at the right time.
Taking everything into consideration, it is
the best pea in its class for private or for
market purpose. We have grown Victoria
spider for general crop and found it
quite good. It has not been satisfactory for
springs and summer, but for fall it
wishes to cover. On a stone wall or rail

seems to be all right. For growing in
hot weather, New Zealand spinach takes
the place of all other sorts, as the heat
has no bad effects on it. This is not a
spinach of the ordinary kind, but a branch-
ing sort, the tips of the branches being
used. The more it is picked the more it
grows, in a short time covering quite a
large surface. The seeds take from three to
four weeks to germinate, but when they do
start they grow very quickly. The old
Hubbard still remains the standby in
squashes. Bay State is a great favorite
with us. Golden Hubbard is a fine variety,
ripening in a shorter time than the common

fence a main branch may be trimmed in
each direction, and all the side branches
just back to within one or two of the main
branch, but cut the main branch off, too, if
very long."

"Looks as if that would pretty nearly
spoil these big vines."

"Yes, but remember it's the new growth
that bears the fruit. No salable grapes
come from unpruned vines. As for the
bare space, the new growth will fill it up
before the end of the season."

"And how about the vines that are on the
buildings and the ground?"

"Cut them back to the main branches,
but leave a pair of side branches every two
or three feet from which the bearing wood
may start. The simplest plan for vines on
the ground is to cut back to the main trunk,
leaving a pair of branches at the top with a
dozen buds on each branch, so that what is
left of the vine will be T shape and three or
four feet high. Then put up a post of wood
or iron four feet above the ground, with a

"Looking forward in the present cent-
ury," said Secretary Stockwell, "we see a
wonderful change; let me picture it. We
see our own greenhouses more profitable
than in their proper season. We see our
own dependent population supplied with
every luxury by New England enterprise on
New England soil. We see the farmer tak-
ing his old stand as a leader in all good
enterprises. We see his sons, educated and
strong, taking their rightful place and ex-
erting their old-time influence—the strength
of the hills, the backbone of the cities. We see
the electric car speeding its way
from town to town and from village to vil-
lage, carrying the child to the larger and
better schools and giving free mail delivery
to the homes of the country as well as to the
city. We see equal taxation resting 'like the
atmosphere' on rich and poor alike—every
man according to his ability. We see the
trusts that hold the farmers in their iron
grasp destroyed or made to subserve right-

trick if you have a manure cellar.

"A fine practice is to add a little kainit to
the bedding daily. It will gather up the
valuable gases of the urine and manure, add
its own potash, and enhance the cleanliness
of the stable and the value of the manure
piles. Don't be afraid to use sawdust liber-
ally under your cattle. Such mechanical
agent as well as absorbent will pulverize
the heap while you sleep."

"So care for, you will haul out your well-
filled carts of manure of such a grade next
spring that will fill your soul with hope of
an abundant harvest and increased per-
manent fertility of your fields. It is sur-
prising how much a man can accomplish in
a day when he sets out to make an im-
provement of such a nature.

Leighton's Corners, N. H.

A Lamb Feeder.

If we have been fortunate to have a great
many more lambs than ewes, and some are

are apparently frozen, but will revive if
brought into a warm room. House flies
hide in cracks and crevices in the house,
and mosquitoes are sometimes found in
similar locations, usually near a water sup-
ply.

Many bugs and sometimes species of
butterfly winter in hollow trees, logs and
such places. The cocoons of many large
moths and butterflies may be seen attached
to twigs and shrubs. The cocoon of the
Cecropia moth is often more than four
inches long, silvery gray in color, which
has a leathery outside and silvery hair within,
and is proof against cold and wet.

Grasshoppers, katydids, many moths and
a great number of other insects pass the
winter in the egg stage, the eggs being
laid in the ground in cracks of fence posts,
logs and other slightly sheltered loca-
tions. The gypsy moth, the pest of eastern
Massachusetts, lays its eggs upon the trunks
and branches of trees. Some trees, until
examined closely, seem to have been spattered
with mud. The moth eggs and moth
have great vitality and will stand severe
weather. A tree covered as described, will,
unless the insects are destroyed, be entirely
bare of leaves in three or four days after
the moths get to work.

What the Grange has Done.

The Grange has much to do in forming
public opinion by its weekly and monthly
meetings and its State and national assem-
blies. We can hardly be aware of its in-
fluence and power. Talk is persuasive and
has made itself felt from time immemorial.
The first legislative attempt in Maine was in
trying for the enactment of the lusting bill,
and we were told if we would go quietly out
the back door we would be allowed to do so
otherwise we were in danger of being fired,
but we kept on. We next headed off the
State highway commission with its three
men, their \$1,000 salaries, together with its
\$200,000 appropriation. Then came the
increase of the salaries of the justices, while
the last work was the nine tax bills, eight
of which carried and resulted in the addition
of \$645,000 to the State treasury.

Now when asked what the Grange has
done, I say it is worth to the rural popula-
tion of the State in the social line more than
a thousand times what it has cost. In the
insurance to farmers it has been worth
\$25,000 in hard cash. It is a reflection on
the intelligence of a person to ask what the
Grange is doing. Its accomplishment of
benefits to rural people of the nation is well
known. The elevation to cabinet rank of
its department of agriculture, the rural de-
livery, the latter would entitle it a move-
ment for all time if nothing else had been or
would be accomplished by it.—Maine State
Master, Gardiner.

Deep or Shallow Plowing.

For clayey land I like deep plowing in
autumn, and shallow plowing, or, only
discing in the spring. Some land I like to
subsoil to a depth of eighteen inches, once
in every few years, in order to open the too
compact subsoil, but such work is, of
course, useless on land having an open sub-
soil.

On sandy loam I like shallow plowing,
but one must be governed by circumstances,
which are too numerous to mention here, in
deciding whether to plow deep or shallow.
The condition to aim at is to have the soil
firm enough to permit of the subsoil water
passing readily upwards through the land,
and not so firm but what the roots of plants
can easily penetrate it.—Prof. S. B. Green,
Minnesota.

For Pork Producers.

A well-known pig breeder recommends
cut clover and claims the following an ideal
ration for growing pigs: Use fifty pounds
cut clover hay, ten pounds fine middlings,
forty pounds corn meal. It must be wet
enough to make the meal stick to the cut
clover.

Many breeders weaken their stock by
breeding too young animals. It is claimed
on good authority that pigs from mature
parents are larger and better stock. The
most careful breeders do not allow sows to
bear too young, until they are thirteen or
fourteen months old. There is no question
but that many strains of swine have been
weakened by incorrect methods of breeding.
Prof. J. H. Griswold of Ontario believes
in breeding pigs under conditions favorable
to health and strength. Even if the space
is small, it must be well ventilated and well
lighted and kept clean. Under these condi-
tions large pens are not required. He
thinks that barley is a fine food to produce
firm bacon. He also recommends oats, skim-
milk and whey.

A prominent Western Institute speaker
advises fall pigs, because it requires less
labor to produce the food. "If you want pigs
that will take most of the food, where it is
grown, take fall pigs; if you want to raise
pigs that will be ready for market when it is
at its best, take fall pigs; if you want pigs
that are easy to raise, take fall pigs."

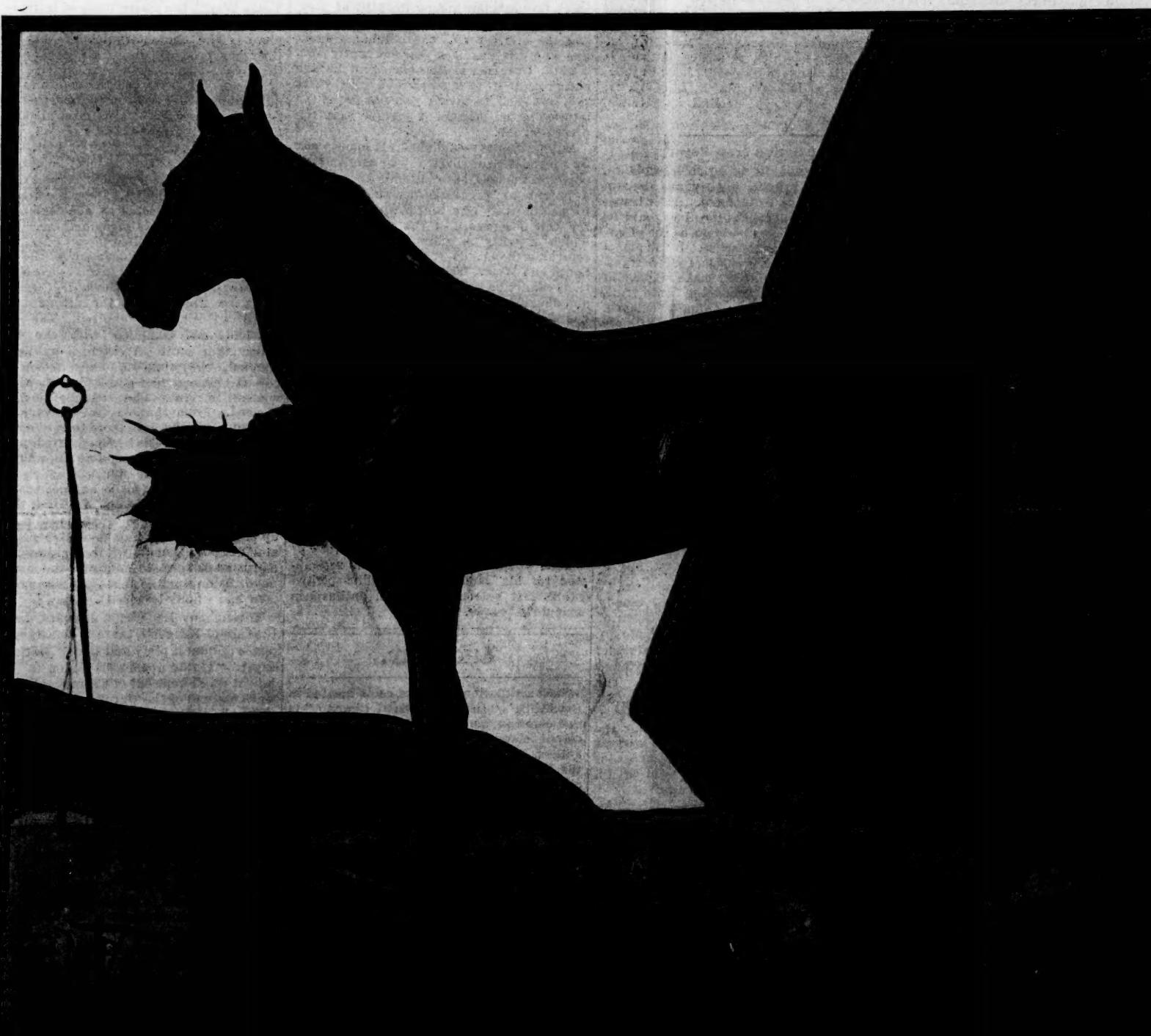
Makes Plowing Easy.

Why is the sulky or riding plow not used
more freely in the East? Last season I
used one on my hard and somewhat rocky
soil with perfect success. It will do as much
work as any plow, needs only a good average
team, and is almost as easy for the plow-
man as a mowing machine. My plow is of
the double-share or right-and-left-hand type
adapted for side hills or going back and
forth at one side of a field, making no dead
furrows through the middle. It costs as
much as a mower, which is the main thing
preventing its common use, but which has
been paid for by outside plowing, which
would have been too hard for me with a
common plow. No repairs have been needed
yet.

S. I. H.

Middlesex County, Ct.

THE NOTED TROTTING SIRE, ALMONT. FOALLED IN 1864. DIED JULY 4, 1884.



Champion, but being earlier, more produc-
tive and a better keeper. For all other pur-
poses the Matchless seems to be the best
with us.

The Martynia is quite ornamental in
growth. The pods are picked while young
and tender and pickled in vinegar. The
pods of okra are picked while young and
tender before any wood fiber is formed.
They are used in making soups. Salsify or
vegetable oyster, so called because it re-
sembles the oyster in flavor and may take
its place, is a fine vegetable to grow for
winter when other vegetables are scarce.

HERBERT W. TAYLOR,
Middlesex County, Mass.

The Farm Grape-Vines.

"What shall I do with these grape-vines,
neighbor? They are all over the walls and
fences."

"Some on the ground and sides of the
buildings, too," I assented. "Every vine
has run to wood; bunches are poor and full
of gaps; the grapes don't all ripen; isn't
that so?"

"Yes, but I don't know just what to do,
so I have neglected them, just as many
farmers do."

G. B. FISKE.

"Pruning thins the wood and thus thins
the fruit, so that what is left has a chance.
The fact to bear in mind is that the fruit is
produced on the new growth, not on that of
the year before. So you can cut back about
all the old growth and still get all the fruit
the vines can ripen in a first-class manner.
Cut your old vines right back to a skeleton,
and just enough wood left for the new
growth to start from in such a way that it
will be distributed well over the part you
wish to cover. On a stone wall or rail

four-foot cross arm over the top. Tie the
T-shaped vine to your T-shaped trellis.
The branches will send out the fruiting
shoots."

"That looks simple. And what shall I
do the next year?"

"Just the same thing, saving only enough
of this year's growth for the side arms.
Don't be afraid to cut right back every
year. When the vine gets old and stubby
about the main trunk, use fresh growth
from the trunk or from the ground, if there
are fresh sprouts available."

"Now here is a vine which I wanted to
make a lot of wood and leaves to cover the
back porch, so instead of cutting out much
of the wood, why can't I thin the fruit
directly by picking off half the bunches as
soon as they show?"

"That will answer the main purpose to a
certain extent, but in a few years there will
be such a tangle that little fruit will
set, and what there is will not ripen well.
If I were you," I concluded, "I would put
some choice vines in an open space where
you can get at them to cultivate and prune
and manure, put up post or wire trellises,
and give the grapes a chance to show you
what fancy fruit is like. You wouldn't
bother with these scattered, neglected vines
any longer, I promise you."

Middlesex County.

sous ends for the benefit of all. We see the
bright day when arbitration shall settle the
differences of nations and war's costly trib-
ute shall cease. We see the home in
which all comforts are found and all graces
abound; it approaches lines of beauty, its
own of blessing the love and contentment
that dwell therein. We see the wealth
of character and honesty of purpose
and life more honored than gold, and
honest industry more prized than the indol-
ence of wealth. We see all this, not as a
mirage or a far-distant view, but growing
nearer and nearer and never hastening so
rapidly to its accomplishment as today."

—

Care of Barn Manure.

Riding past a neighbor's farm, barn other day, I saw his man step to the door and with a broad sweep of the broom which had accumulated from a succession of similar movements, while the coarsest lumps rolled away to the base of the pile to dry and blow away
or get wet and to dry up when the sun dispensed sufficient heat. How many farmers

do this? Just like depositing your savings in an insolvent bank. If out of the question to put in a base-
ment, the following is available now at
one: Set some posts well in the ground so
as to make a pen ten or twelve feet wide
and the length of your stepl, plank or board
it from close to the ground up, on the inside
of the posts, likewise the ends. Level off
the manure and keep the edges as high as
the lift, so that the manure will not blow away
when the wind blows. Better yet, put a roof over the
pen, line it to the roof, put in a window,
and keep there a couple of shotes to each
twenty feet in length. Do this last pig

Butter Firm, Cheese Steady.

The supply of the better grades is moderate, and the Boston market, although not very active, has been working up in sympathy with advanced New York and Western quotations. Most dealers report low grades very hard to sell, and trade dull in everything but fresh creamery and fancy held stock.

George A. Cochrane: "The situation is a little better for top grades, but lower grades remain unchanged. I have bought for export some lots of low-grade butter at 12 cents and 15 cents, and for domestic use fancy held stock at 23 cents. The situation is a very little better on fancy grades; others are dull as ever."

Chapin & Adams: "Prices have improved about one-half cent per pound for fancy creamery. There is more demand for storage, many lots changing hands. Not much doing in other grades. The situation has somewhat improved as compared to two weeks ago."

L. Sloan & Co.: "Butter is selling slow, and prices unsettled. Dealers are holding off, expecting a decline with the advance of warm weather. Dealers are willing to sell at low quotations to force the market. Market is firm on eggs."

Receipts at New York, Wednesday, were 6410 packages. Trade is fairly satisfactory in extra creamery at 28 cents, or even a fraction more for high-scoring lots. Storage creamery is also doing pretty well at 23 to 25 cents. Low grades are quiet, but doing a little better than formerly in point of sales. Exporters at Boston and New York have been making a few shipments of late.

Cheese receipts at New York, Wednesday, 1846 boxes. Demand is fairly active, although most sales are in small lots. Top quotations of 14 cents show the firmness of the situation. Colored cheese is selling more freely than white. Skims are in light supply and held at full quotations. The situation at Boston is unchanged, supplies being light and quotations steady.

Receipts at New York for the week 31,750 packages butter, 9000 packages cheese, 62,300 cases eggs, and at Boston 564,493 pounds butter, 1575 boxes cheese (besides 4,571 boxes for export), 14,981 cases eggs. Last year the figures at New York for the week were 26,225 packages butter, 9513 packages cheese and 33,107 cases export, and Boston, 514,500 pounds butter, 1656 boxes cheese (besides 7,778 boxes for export), 7,373 cases eggs.

Vegetables and Fruit.

Onions are in oversupply in Boston and New York. Some lots have been sold at 30 to 40 cents a bushel. Choice grades, however, hold firm, but the bulk of holdings can be sold only by forcing the market.

Onion growers who stored last fall hoping for an advance by this time have been disappointed. The recent warm weather caught a number of shipments going out, causing them to become soft and unsalable. It is estimated that in the onion district of New York State there are fully fifty thousand bushels in storage, with the market no stronger than a month ago. The situation is something like that in the apple market, both being weak at a season when prices should stiffen.

Potatoes show some signs of rewarding the patient holder, receipts being light and prices moving up a peg or two. The top quotation for carload lots in Boston is 83 cents, which is for fancy Aroostook Green Mountains. Good lots from New York bring 70 cents. Other old vegetables hold about steady.

Southern truck is in moderate supply with some lines higher. Kale and spinach are nearly of poor quality; 170 boxes spinach arrived by boat Tuesday. String beans are scarce. Southern asparagus begins to arrive now just as the hothouse product is giving out. The stock and bunches are larger than the hothouse grown and bring \$1.25 to \$1.50 a bunch. Romaine and escarole now in Boston market are said to be imported from Europe. South African plums are still on the market at \$1 per dozen.

Hothouse products barely hold their own, cucumbers being somewhat lower and tomatoes having dropped slightly. Lettuce holds nearly steady in Boston, but quotes lower in New York.

Southern strawberries have been plenty, but of such good quality that prices have held about steady. Oranges from California have been plenty and cheap, but Florida are about done for the season. Cranberries are scarce and higher, and the price has cut the demand to very narrow limit.

Receipts at Boston for the week: Apples, 23,495 barrels; cranberries, 205 barrels; strawberries, eighty-six ref.; potatoes, 133 cars, 731 bushels; sweet potatoes, 531 barrels; onions, 1225 barrels.

Provision Markets Firm.

Pork products are higher than ever, with demand active. Receipts from the West continue rather light. The kill at Boston last week was twenty-three thousand, compared with twenty-four thousand the week before and twenty-five thousand last year at the corresponding date. The export trade from Boston shows some increase, but not to a marked degree, prices being too high for foreign buyers. Total Western packing 425,000, compared with 435,000 the preceding week and 435,000 two weeks ago, as given by the Cincinnati Price Current. For corresponding time last year the number was 415,000 and two years ago five hundred thousand. The quality is somewhat irregular, mainly fair to good. Prices are higher; the average for prominent markets is about \$7.10 per hundred pounds, compared with \$6.95 a year ago, \$7.05 two weeks ago, \$6.15 a year ago and \$5.50 two years ago.

Fresh beef is in full supply and prices changed but slightly. Only a few fancy steers bring above seven cents. Beef arrivals for the week are again very large, being 152 cars for Boston and 83 cars for export, a total of 235 cars; preceding week, 159 cars for Boston and 69 cars for export, a total of 228 cars; same week a year ago, 140 cars for Boston and 75 cars for export, a total of 215 cars.

The live-stock movement at the five most prominent markets of the West may be taken as an index of the conditions in that section of the country. For January, 1903, a total of 2,744,409 head of cattle, calves, hogs and sheep was reported, in contrast with 2,947,631 head for January, 1902, and 2,789,209 head for January, 1901. A continuous increase has occurred in these three years in the case of the receipts of cattle, calves and sheep, but a very marked falling off in the case of hogs. At Chicago, Kansas City, Omaha, St. Louis and St. Joseph the combined receipts of cattle in the first month of this year were 632,122 head, compared with 584,611 head in January, 1902, and 552,616 head in January, 1901. Receipts of calves were respectively 22,924 head, 17,300 head and 12,439 head; not including January receipts of sheep were, in 1903, 600,411; 1902, 529,000 head. Receipts of hogs at Omaha and St. Joseph in January, 1903, were 1,468-

head. The much lighter figures of 1,014,520 head for January, 1902, and 1,719,004 head for January, 1901, show how much of a decline has occurred in this feature of the live-stock trade. Nevertheless, the traffic receipts for January for three successive years, beginning with 1901, have lost but little, the number of cars arriving being respectively 52,051 cars, 52,829 cars and 52,800 cars.

The feeder movement, including stock driven to the country, for the corresponding period shows an opposite tendency, so far as Kansas City and St. Joseph are concerned. The combined feeder movement of these two markets in January, 1903, included 66,466 head, compared with 50,181 head in January, 1902, and 65,196 head in 1901.

Apple Market Weak.

Receipts of apples have been very heavy at the large Eastern markets the past week, and sales are made with difficulty. The approach of warm weather has somewhat discouraged the hopes of holders, and they have been forcing their fruit upon the market, preventing the rise that would naturally occur towards the end of the season for Baldwins and other medium-keeping varieties.

Another bad feature results from the slump in the British markets, closing the profitable outlet in that direction and causing exporters to unload their holdings on the local markets. This is the situation in Boston, and the average of prices is lower, if anything, than prevailed last week. Nothing but fancy Maine or cold-storage fruit will exceed \$2, and there is a big supply of country arrivals which have been stored in cellars, and are poor to ordinary in condition. For such lots dealers are very glad to get \$1.50 and will accept \$1.25 for the poorest lots. Others which are of good size and condition bring \$1.75, and if bright, high-colored and uniform \$2. But the great bulk of actual sales, cold-storage stock excepted, are at \$1.25 and \$1.50. Russets are not yet in full demand. Prices range about as for Baldwins.

Said O. W. Mead: "The commercial buyers had a wrong idea of the amount of apples in the country at the beginning of the season and put prices too high. If a large part of the crop had been worked off at say \$1 to \$1.25 a barrel, the growers would have been better off to hold it till now and get only \$1.50 or \$2 at the most after delaying, storing, sorting and standing the shrinkage. If this had been done, the rest of the crop would bring a good price at this time."

Liverpool advises report the apple market the first of the week as being poor and depressed on account of large arrivals. Robert Adamson Company report through Lawrence & Co., Baldwins at \$1.70 to \$3.15, with a few at \$3.35. Canadian apples range from \$2.15 to \$3.18. Another Boston exporter says that Liverpool has sagged off a shilling or two since last week, and many lots are arriving badly out of order and elongating the market. Baldwins at fair demand, netting in Boston \$2.65 for cold-storage stock. Russets range from \$1.50 to \$2.50 in Boston.

Apple shipments from Boston for the week were 17,000 barrels, all to Liverpool and Glasgow. Total from Boston since the season opened 765,694, compared with 141,000 1901-02 and 402,000 in 1900-01. The shipments from Boston alone this season have about equaled the shipment from all ports last season.

In a special report forwarded March 11, G. R. Meeker & Co., New York, say: "We think our prediction hitherto expressed regarding the Liverpool market is beginning to prove itself, and in referring to the London market, we think it will remain tolerably steady, unless shipments increase and Liverpool dealers take up the idea of forwarding part of their surplus stock to that centre. The same remarks will apply to any decided retrograde movement there to be out of sight at the present writing, and anticipate a fairly steady market. Any shrinkage in prices there will be due to the fruit arriving out of condition, which is hardly a fair criterion as a basis for quotations, as good fruit will do well. The shipments for the week ending March 7, at the present writing, from all points, are reported to be approximately: To Liverpool 35,000, London 12,000, Glasgow 10,000, various 5000.

"The Tasmanian apple crop is reported to be in the neighborhood of three hundred thousand cases, with shipments spread over about nineteen weeks, at an average of about sixteen thousand boxes weekly. The first shipment, consisting of four thousand cases left Tasmania Feb. 13, and is due to arrive in London during the first week in April. These exports will be considerably larger than last year, and some sources of information estimate them as high as four hundred thousand. According to present advice the Australian crop is also reported large. The above information should be taken into consideration by American shippers, especially those inclined to be in sending forward fruit intended for export."

The Market Grades of Butter.

A recent inquiry concerning the terms applied to the various grades of butter, shows that the exact meaning of "extra, first, second," is not fully understood. Following is the official grading of the Boston Fruit and Produce Exchange:

Butter shall be composed of the highest grade of butter made in the season when offered under the different classifications, and up to the following standards: Flavor must be fine, sweet, clean and fresh, if of current make, and fine, sweet and clean, if held. Body must be good and uniform. Color, good for the season when made, even and uniform. Salt, neither coarse nor slack salted. Package, good and uniform. Score shall average ninety-five points or higher, except from Nov. 1 to May 1, when score shall average ninety-three or higher. In extra creamery the delivery must contain at least ninety per cent. of the quality described above (extras), and the balance of the goods may grade as firsts.

Firks shall be a grade just below extras,

and must be fine butter for the season when made, and offered under the different classifications and up to the following standard:

Flavor must be good, sweet, clean and fresh, if of current make, and good, sweet and clean, if held. Body, good and uniform. Color, good for the season when made, reasonably uniform. Salt, neither coarse nor slack salted. Package, good and uniform. Score shall average eighty-eight points or higher, except from Nov. 1 to May 1, when it shall average eighty-six points or higher.

In firsts the delivery must contain at least ninety per cent. of firsts, and the balance of the goods may grade as seconds. Seconds shall be a grade just below firsts, and must be good for the season when offered under the different classifications, and up to the following standard: Flavor must be reason-



POT GROWN TOMATO PLANT READY FOR SETTING.

See descriptive article.

ably good and sweet. Body, if creamery, must be sound; if ladies, must be ninety per cent. solid boring. Color, fairly uniform. Salt may be high, medium, or slack salted. Package, good and uniform. Score shall average eighty-two pounds or higher, except from Nov. 1 to May 1, when it shall average eighty points or higher.

The score to which reference is made is the official standard commonly used in judging butter, as follows: Flavor, 45; body, 25; color, 15; salting, 10; general appearance, 5; total, 100 points.

The Spring Crop Pays.

The expense of caring for tomato plants, while small, is light, as they are then in pots and require little room. After transplanting into the benches the plants should be set to get fruit as soon as possible, as the plants are occupying valuable space. If the plants have not been properly checked before transplanting into rich soil they make a splendid growth, sometimes producing little fruit, but usually the crop is simply delayed. Many growers secure no return for ninety or a hundred days after benching their plants, when half that time is all that is necessary. The expense of heating the house for the extra time is quite an item for the grower's consideration.

Massachusetts established old home week by a legislative act over a year ago, and the object of the new association is to serve as a parent to organizations that may be formed in every city and town in the State for the observance of the week in July, which it will, no doubt, welcome home returning thousands from the North, East, South and West. The time of annual vacations cannot be better enjoyed by the sons and daughters of Massachusetts, whom fate has sent beyond its borders, than by a return to old scenes and by a renewal of youthful associations.

Any resident of Massachusetts, or any person born in the State is eligible to membership in the Massachusetts Old Home Week Association of which Mr. Thomas F. Anderson of Boston is secretary, and Major Henry L. Higginson of this city is treasurer. The leading men of the Commonwealth heartily sympathize with the object of the organization and will lend it their earnest support. Gen. Charles H. Taylor has labored untiringly to develop an interest in the old home movement here, and fully deserved the unanimous vote of thanks which he received from the association for his laudable and public-spirited efforts last season to awaken enthusiasm among the people.

A small volume with a binding of turquoise blue, called "The Turquoise Cup and the Desert," contains two separate stories by Arthur Croiset Smith. The first of these stories, "The Turquoise Cup," is a pretty word picture containing a suggestion of battle long since fought and of an impending one, although the sky is clear with the glorious sunshine casting its warmth over every one. The cardinal archbishop is feeding his birds when a visitor comes and desires to purchase the turquoise cup, a treasure of the church. Fair Lady Nora has made its personal possession a necessity would the earl gain her fair hand in marriage. Lady Nora invites the cardinal to dine on her yacht, and a most glorious time the party has, although there is a cloud in the form of the turquoise cup.

Fearing it may be stolen, the cardinal, knowing the condition of affairs, has a duplicate made. The earl is at last alone in the church treasury, but he cannot take the cup, although it is within reach of his hands. So he goes and tells Lady Nora. At last, desperate, the earl returns, takes the cup, and goes back a thief, to Nora. The Lady Nora's pride has made a thief of the man she loves. They plan to return the cup, but meeting the cardinal they learn that they hold an imitation, which the cardinal begs Lady Nora to retain as a wedding present. It is a sweet, delicate story, charming and picturesque throughout.

"The Desert" is somewhat of a sterner mould, although it is of the same character. A merchant of the desert desires to prevent the woman he loves from being even taken from him. The father is sending her to a certain woman, Mirza by name, for training in order that she may become a dancing girl. A lawyer tells the merchant that he will have to become a Christian and married by Christian laws. So both change their religion and are married. When they go to Mirza she sees the beauty of her lost prize and discovers well, that is the exciting point of a story which the reader must learn for himself. Mr. Smith has been fortunate in his artistic conceptions, which are picturesque and above all extremely human. [New York: Charles Scribner's Sons.]

Sargent's drawing of Christian Rudolf De Wet in the latter's notable book, "Three Years War," is a masterpiece of interpretative portraiture and a most fitting frontispiece. The characteristics of this great Boer leader, as shown by his career during the great struggle, stand out clearly in this drawing. The eyes and the mouth express quiet humor and self-control, and there is a general expression of kindness about the face, with a firmness and strength, which are essential to a born leader of men.

De Wet has written a most comprehensive work, giving a complete resume of his service in the conflict, from the time he was called and selected as a commander. The opening chapters furnish an account of the laws which controlled the burgher, while the greater portion is devoted to the story of the giant struggle. "It was at five o'clock on the afternoon of the eleventh of October, 1899, the time when the ultimatum allowed to England expired. The British had not complied with the terms which the South African Republic demanded, the time for negotiation had passed and war had actually broken out," writes De Wet. The struggle has commenced. From that day forth every Boer seemed possessed with more than one man's strength and force as he fought with all his power and might. Every one knows of the long and persistent struggle which these two small republics made against the vast armies of Great Britain. In speaking of Cronje's surrender De Wet says the effect upon the burghers was general depression and discouragement, while he himself felt more determined to continue the conflict, notwithstanding the fact that many of the men had wholly lost heart.

Throughout De Wet's memoirs, as was the case of Kruger's, there is constant evidence of honest piety and strong faith. He says: "If the reader takes it upon himself to know how it was I kept out of the enemy's hands until the end of the war, I can only answer, although I may not be understood, that I ascribe it to nothing less than this—it was God's will that I should fall into their hands." Paul Kruger's closing paragraph in his memoirs contains the same religious resignation. One is likely to prefer De Wet's book to Kruger's. The latter bears the impress of prejudiced views and unjust suspicions. Each man is of great interest. Kruger's fame is secure as the head of the little republic which Great Britain crushed; out; while De Wet came out of the struggle with laurels as a great military leader. Kruger's bitterness will probably never be lessened. As for De Wet, he dedicated his book "To my fellow-subjects of the British Empire." While "Three Years War" may not be the generally accepted account of the memorable contest, it will long live as the authentic account from the Boer side, and it is doubtful if a Britisher will be able to write the history of this period with any less prejudice of his side. [New York: Charles Scribner's Sons. Price, \$2.50 net.]

Literature.

Such a situation of affairs, as delineated in Basil King's "In the Garden of Charity," is not common, and has seldom, if ever, received clever individual treatment by an author. The scene of the story is laid on the Nova Scotian coast, and the plot concerns the fate of two women married to the same man. One is an illegal wife, although a mother, while the other takes upon herself to care for this unfortunate woman and allow her to pose as the lawful widow of the dead husband. Charity, the righteous wife, married before the husband went away on a long cruise, and for a long, weary time she watched and waited his return. One day a friend brought word that her husband was alive and well, but living as the husband to another woman. At the time, the husband, having seen Charity's informant, thinks more than ever of the necessity of parting from this illegal union into which he has entered and returning to his lawful wife, Hagar (wife No. 2), who has in her veins Indian blood, listens stoically to William Pendland's story of the wrong he has done her and how he must right it, but she refuses to allow him to carry out his plan until she sees that it is hopeless to offer further resistance. Then she rows him out to an island from which place he can take a boat for his destination, but for some reason the boat does not come, and he remains there alone a week. At the end of this period Hagar realizes that Pendland is the father of her unborn child, and she must save him. But it is too late. Starvation and the cold have all but finished him, and Hagar finds him on the island only to drag him home to die. Charity arrives just before the end, and the meeting of the two wronged women over the body of the man who has sinned against them cannot but stir one's compassion. Hagar insists that she is William's wife, and that the baby will be fully born, while Charity tries to unsafely submit. She allows Hagar to wear the mourning, to go to the grave as William's widow, and after the funeral she takes Hagar home with her and cares for her until the baby is born. Then it is that Hagar plans to go away. A party of men come one day and accuse her of killing her father, but Hagar, although not guilty of that awful crime, confesses how she was the cause of William's death. Then it is that Charity feels that they must part. She has borne Hagar's complaints and her constant nagging over her alleged legal rights, but this disclosure is too much. However, after Hagar leaves, she feels it her duty to call Hagar back. The latter had been dead and stubborn, but now she is willing to be Charity's slave, and the baby shall be Charity's baby.

.... To act—act quickly—to act up to our own instincts, and highest aspirations, is all we can do. It is all that is expected. After that our responsibility ceases, and the final result belongs only to God.

.... To God, thy country and thy friend be true.

.... One can go through his work well or shirk it. One can consider his neighbor or neglect him. One can repress the fever-fit of impatience or give it wild way. And the perpetual presence of such a choice leaves no hour without guidance.

—George E. Merriam.

.... The air for the wing of the sparrow,

.... The bush for the robin and wren,



Poultry

Incubator Management.

It is the season of the year when the incubator ought to be working full time. Setting hens should be kept busy, but there will not be enough of them to get all the chickens out early.

An incubator of two hundred to three hundred egg capacity will about fill the bill. Models much smaller than two hundred are not to be recommended, as they are easily kept at even temperature. An incubator is filled about the first of March and again the first of April, enough chickens ought to be secured, with the help of many hens as volunteer at the same time.

The worthless incubators are in the market, and there is need of caution in buying a second-hand machine, to make sure it is not one of those no-good makes or a defective machine of a good make. A visit to somebody who has used incubators for some time will secure light on the best makes.

Before the machine is filled with eggs the owner should run it empty for a few days, meanwhile making a thorough study of its workings and of the directions which the manufacturers will supply. A cellar is by all odds the best place. A single room directly under the roof is the worst place, as the rapid changes of temperature make it impossible to keep the machine at even heat. Take out one of the cellar windows for ventilation, but replace it nights and in cold weather. Have the incubator level. Use the best grade of kerosene. The correct temperature is 103°. Two or three degrees above or below for a time does no great harm, but higher temperature is more injurious than lower. Eggs will sometimes hatch after staying at 110° or 112° for some hours, but in the writer's experience such chicks are weak and not worth keeping. The accident happened by somebody placing an article across the regulating bar, preventing its action. Children should be kept out of the incubator room.

In operating the machine it is better to understand the principles and be guided by common sense than to depend blindly upon details given in the printed directions. Frequent use of the tester will show how things are going. The beginner should start a hen at the same time with the machine, so that eggs may be compared with those under natural conditions. The air cell of the egg tells a great deal about a fertile egg. It should be kept at about the same size as in the eggs under the hen. Ventilation helps dry out the egg and increases the size of the air cell. Moisture swells the contents and lessens the air cells. By opening the ventilator slides or adding the pans of water if needed, the cell may be kept about right, and with a fairly even temperature a good hatch of vigorous chickens may be expected if the eggs are fertile. In a cellar early in the season there will usually be no need to add moisture.

Use a regular incubator thermometer and keep it on a fertile egg after the eggs have been tested, which should be done toward the end of the first week. The clear infertile eggs will be all right for cooking purposes. Fill and trim the lamp each day. Use a new wick for every hatch. Turn and shift the eggs twice daily. A good deal depends upon the management of the lamp, as the regulator will not control beyond a few degrees. Keep the flame as low as possible for the required heat.

The first batch of eggs should not be too valuable, as the beginner is likely to make mistakes which affect the number and condition of the chicks. There is a temptation to try and raise chicks which have cost so much trouble in hatching, but they should be killed without hesitation. Nothing will run out a strain so quickly as raising feeble birds. Only a few of them will live long anyway, and the operation is a long one in every way. The complaints against incubator chicks are almost wholly due to raising chicks hatched at high temperatures or other wrong conditions.

Incubators well and successfully managed will hatch good, strong chicks; those which should be kept alive. A great deal can be learned in the first three weeks experience if the egg tester is used every day or two, comparing eggs under hens with those in the machine, and breaking a few eggs during the hatch for closer study.

Poultry and Eggs.

The market for poultry is dull with a tendency slightly downward, but practically unchanged for most lines. There is plenty of fresh-killed stock and also frozen lots if wanted. Fresh turkeys are in light supply, but few are wanted at this time. Fancy ready-broiler chickens bring 25 to 30 cents per pound. Live fowls sell nearly as high as dressed this week, which is a Hebrew holiday period.

The New York market for live poultry reached the top notch last week and was broken by arrivals early this week of five or forty cars. Latest reports from New York gave the market at 15 cents per hen. As this is the time of the Jewish holiday week, the prices are likely to be steady the week.

A poultry dealer, now in Boston, has chickens scarce in the West. He does not expect an improvement at the present time. When he left home chickens sold at 15 cents, pigeons 14½ cents, geese 7 cents, ducks 9½ cents per pound. After paying for dressing, packing, shipping, freight, these prices left an extremely small margin for the shipper. This dealer sometimes sends 200,000 pounds of poultry per year to Eastern markets, mostly in Boston.

The live markets of the country are in an unusual and variable condition, prices having no relation to each other in the different cities. In the season they are ranging somewhat higher than at the same time last year, and the market is supposed to be to have risen in a few weeks ago, which seems to say the weather is laying greatly. Dealers say the weather conditions always lead to the price being high and cheap during April. It is said that there is every reason to expect the production to be very heavy this season. Supplies had begun to arrive before the



WHITE PINE PLANTATION, THINNED AND PRUNED.

See descriptive article.

cold weather, which indicated heavy production, and included arrivals from new territory.

The cold-storage markets present an interesting study this season. Last year's operations were heavy, and it is said that a great deal of money was lost. It is said that those who were bitten in the egg speculation last year probably will be very cautious in renewing the experience. The report is that at least 300,000 cases were stored at a loss. Dealers think that this consideration will seriously affect the market, for fresh eggs will not be put into storage in such quantities, since fewer dealers will care to go into the business extensively.

Another item which they say will work against high prices for spring eggs is the comparative low price in beef.

Last spring both beef and eggs were high, consequently the price of spring eggs is the comparative low price in beef. Last spring both beef and eggs were high, consequently the price of spring eggs is the comparative low price in beef.

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De

MASSACHUSETTS PLOUGHMAN
IN ENGLAND
JOURNAL OF AGRICULTURE

TELEPHONE NO. 3707 MAIN.

The report does not say whether or not the Sultan of Morocco has purchased his new estate in the neighborhood of Squier's Creek.

It is now up to the immigration commissioners to find a quick and efficient method of detecting a dangerous doctrine in process of being smuggled into the country.

Not even the fact that candy was among the spoils could reconcile the honest young woman who was recently compelled by her husband to assist in a burglary.

Another original has passed away. This time it is the original Uncle Tom. The original Topsy, if equally long lived, is still with us—and not much past middle age.

What a patriot the man who votes an indefinite number of times at a single election might claim to be, if it wasn't for the dollar invariably found sticking to each vote.

The discovery of four mastodons at a time can hardly fail to lend excitement to the process of railroad building in Virginia. Also it suggests the possibility of a prehistoric circus.

The discovery of gold in the bed of the Missouri comes pat with the approaching opening of the St. Louis Fair. One can wait a while and then take in the exposition on his way to the digging.

A "newsy, spicy, harmless, gossipy, social, educational, charitable and political sheet" is the latest addition to local journalism. And the sheet is spread entirely by women into the bargain.

Temperance advocates will be interested to learn from a recent advertisement that there are 3336 temperance in the United States, and that most of them owe their old age to a certain brand of whiskey.

Uneasy are the heads that expect to lie in Beverly during the nights of approaching summer. And it must be admitted that the roads about Beverly Farms are much more beautiful than they would be with the addition of trolley cars.

A large proportion of playgoers all over the country will involuntarily thank Mr. Willard for throwing cold water on the enthusiasm of a conversation that was being carried on the other evening by certain members of his Washington audience.

Boston will now have an opportunity to study the incidental demoralization of the children performing in a local theatre by the over-familiar remarks of the press agent. The children of the State need a Society for the Prevention of Unwholesome Flattery.

Somebody advises planting sugar maples. To obtain much profit from an orchard of this kind requires a waiter uncommonly patient and long lived. But as a gift and memorial to pass on to children and grandchildren, what for the cost could be more effective?

Doesn't the Prussian government rather compliment the taste and critical ability of its police in deciding, aent the forbidden production of "Mary of Magdal," that the manner in which dramatists may handle Biblical subjects is a matter for police supervision?

Survivors of the fur-bearing animals will doubtless be glad enough when the present winter is over. It has been a hard season for the whole fur-bearing tribe and with no immediate hope of the formation of societies for the prevention of depriving them of their winter overcoats.

England objects to the introduction of the American "quick lunch." But then, England has no real pies, as America knows them, and therefore, needs no excuse for absorbing them in unlimited quantities on the ground that they can be taken quickly and without interfering with business.

On general principles aestheticism will be inclined to support the gentleman who has resigned the musical directorship of Tuskegee and returned to the simpler duties of a parlor-car porter. Even as it is there are too many persons in the world whose vocalization is strenuous at the expense of melody.

Small capital will go further in profitable farming in the East than it will in the West, asserts Col. J. H. Brigham. It is probably true that nowhere else can good farms be bought for the value of the buildings, and almost wholly on credit. It is surprising that more of our workmen do not seize the opportunity and become farm owners.

The benediction of the Pope has been photographed and twenty-five per cent. of the returns from a sale of the cylinders is to be devoted to charity. Modern business offices can attach the benediction to the phonographic apparatus used in dictating the daily letters and so open the daily routine with an authoritative expression of general good-will.

Maine dealers in cattle feed object to a special tax proposed to cover the cost of packing and testing samples of their goods. The situation is somewhat as if farmers were to be taxed so much per quart to pay for milk tests made by State inspectors. Such tests are plainly for the public benefit and should be paid for by the State, the cost being a comparatively trifling item.

The Hopedale millionaire who has been searching for truth is in a fair way to have it possibly thrown at him in junks. If the opposition keeps its dignity, there's no reason why a good deal of the somewhat talked-about volume should not be considerably demolished. Truth is not usually found by staying at home and writing out one's own impressions of it.

So the Tsar is contemplating the establishment of Y. M. C. A. buildings for soldiers of the Russian army. And yet there are still persons who do not believe that he is sincere in his attitude toward universal peace,—although the number has probably diminished since the recent promulgation of reforms vastly more far-reaching than even a Y. M. C. A. movement in the standing army.

Prospects appear good for a \$300,000 State appropriation to build more first-class roads in Connecticut. This will be the largest amount yet, and the annual increase has

been regular since the first appropriation of \$75,000. The amount proposed this year together with the proportion of cost paid by the towns, ought to provide for quite a stretch of new construction. At such a rate, Connecticut roads would soon become the best in New England.

All signs point toward co-operative selling of special crops. The milk producers' union is a somewhat close approach to a crop-selling organization. The tobacco growers of the Connecticut valley propose to control the marketing of their product by a very close and highly centralized association. Other specialties like cranberries, orchard fruit, creamery butter, are likely to follow suit as soon as a good working plan can be developed and tested.

Professor Britton seems to believe that a few object lessons in spraying will do more good than a lot of compulsory legislation on the subject. An unpopular law is generally so badly enforced that its general effect may be worse than no law at all of the subject concerned. Fruit growers are certainly not yet ready for adoption of compulsory spraying. A traveling experimental outfit under expert management would do much toward showing the practical orchardist just what these much-talked-of ideas on spraying are worth to him.

No acre is so well appreciated as the one the owner rescued from a swamp; no tree so interesting as the one he helped his father plant; no house so homelike as the one planned by man and wife, and cleared of mortgage after a hard pull. These works are the children of the farmer's brain and muscle, and why should he put a price on them? Happy the man who can prove by soil and trees and buildings that he has done something to make the world a better place to live in, and something that when he is gone will do his memory credit.

Changing or transferring a pedigree of live stock is just as much a swindling trick as to alter a check or give straw bail. Pedigree has a cash value to breeders, since it insures a strain of breeding established through many generations. To change over a pedigree record is like giving wrong change or false measure. Canadian stock breeders are excited over the recent alleged discovery of wholesale frauds of this kind. They demand that the evil practice be checked before it works serious injury to the market for Canadian pure-bred live stock.

An epidemic in the form of a general shakeup seems to have been going the rounds of New England agricultural colleges. Extensive changes in management or in the teaching force have taken place in nearly every one. The latest symptoms have occurred in New Hampshire, where the resignation of president C. S. Muirkland has led to considerable speculation as to who will be his successor. The suggested appointment of Gov. N. J. Batchelder would be excellent in many ways, and it would seem difficult to find another candidate of equal ability so fully commanding the confidence of the farmers.

If the grape-vines have not been pruned this work should be done at once, and no vine requires more severe cutting. It should be kept in mind that the bunches will be borne on the new growth, not on the old wood.

In California through the great

raisin and wine sections, many of the vineyards are cut down every year to the mere stump a few inches above the ground. It is a good rule to cut too much rather than too little.

Old vines on which the pruning has been neglected for several years may often be stimulated into good yields by simply pruning. When the buds of the grapes have swelled to any extent it is a sign that the first spraying should have been already applied.

Domestic Trials.

The eternal servant-girl question is again foremost, and all kinds of plans are advanced to settle it in a satisfactory manner, for it will not be quiet. Like Banquo's ghost it will not down, but persists in appearing at the banquet. Recently the New York State Household Economic Association, at a meeting held at the Berkeley Lyceum, in the Metropolis, served a hot dinner at 4:30 P. M., which had been cooked in New Haven in the morning and shipped from there at 11:30 A. M. It included soup, fish, potatoes, roast lamb and spinach, and was packed, as we learn from the Tribune, in a brass cylinder composed of two sheets of metal placed about two inches apart and including a mass of non-conducting material. A cover constructed in the same way closed the cylinder, at the bottom of which was a heater. It was claimed that hot cooked food could be distributed by this system at the same cost at which people now buy the raw material for their meals.

We believe that something of this kind was tried in Boston some years ago, in the way

of serving dinners from a central kitchen,

but this was discontinued for some reason or other that we do not now recall. It may have been unprofitable, or it may have proved unsatisfactory.

Perhaps this new development of an old

experiment may prove of permanent worth,

for it is said to have met with success in

Pittsburg, New Haven and Mansfield, O.

Anything that could relieve housekeepers

from the tyranny of incompetent cooks

would be welcomed by hundreds of families

who are paying high wages to domestics

who do not understand the rudiments of

good cookery, and who have an impudence

and an assurance that they really able never

display. They are hardly landed on these

shores when they demand \$5 a week each

for such unsatisfactory service as they may

be able to supply. Some of them do not

even know the names of some of the articles

that they attempt to prepare for the table,

and not long ago we heard of a new servant

who asked her mistress if she wanted the

olives boiled or fried.

And all the while these ignoramuses are

getting far better pay than women of more

intelligence who have had a high school

education. The money these servants re-

ceive is nearly all clear gain, for they have

no board or lodging to pay, no car fares to

meet, and the wear and tear on their good

clothing is slight, since very cheap material

can be used in doing housework. To be

true, their hours are longer than those of

young women who finish their labors at

dark, and who have their Sundays to them-

selves, but, nowadays, servants demand so

many privileges that it may not be long be-

fore they insist upon having their evenings

to themselves, like the colored girls in the

South, with the traditional Thursday and

Sunday afternoons thrown in, and with

provisions that men shall make the kitchen

fires after or before they have attended to

the shaking of the furnaces.

These women who assume so much send

hundreds of dollars to relatives in the Old

World every year, and in this they show a

generosity that no one will condemn, but

they could not be quite so liberal if they were not receiving wages far in advance of what many of them really earn in the genuine performance of domestic labor. The time is within the memory of many when a dollar and a half a week was considered good pay for a female servant. It may be said that many things were cheaper in those days. Yes, provisions and groceries were lower, but the householder has to board the servant now as he did then, so the advantage seems to be in favor of the latter.

Rents, too, are much higher than they were in the old days, and consequently the cost of lodging is greater. Clothing and the prices for transportation are much less, to be sure, but all share alike in this improvement.

There are servants, faithful, honest and devoted, who are conscientious in all that they do and who are thoroughly competent in what they attempt, but there are too many of the other kind who make house-keeping a burden when it should be one of the attractive features of life, making the home really, and not figuratively, the dear-est spot on earth. Co-operative cooking may help to do away with many of the evils which make the wife and mother either a household drudge or the subject of an impious kitchen sovereign, but we are open to conviction, and believe in the greatest good to the greatest number.

Whigs and Tories.

The Traitor—The Grammarians and the Divine—Benedict Arnold—Lindley Murray and Mather Byles.

BY BENJAMIN F. STEVENS.

The author of "The American Loyalists," Lorenzo Sabin, who wrote also an exceedingly interesting work on "Duels and Duelling," tells us that the causes which influenced the Loyalists, or Tories, as they were called, in the time of our Revolution, to espouse and adhere to the cause of Great Britain as against what was known as the Whigs, or those who sought to throw off the yoke of the Mother Country, are and ever will be a mystery. They separated themselves from their kindred and friends, were driven from their homes, and, as it were, became outlaws, wanderers and exiles; they left few, if any, memorials behind them; their papers were scattered and lost, and their very names have almost passed from recollection. Except what Sabin has gathered by hard work—and quotations from him will be frequent—it may be doubted if there is extant any reliable information concerning them. Living as he did upon the Eastern frontier of our Union, he became an ardent student on the subject of the Loyalists of the Revolution. He was not far from their graves; he saw and conversed with their descendants, and had the use of what family documents there were. He devoted years to his work, and made journeys to confer with the living and pilgrimages to the graveyards in the British Provinces, in order to complete his records of the dead, and he succeeded in giving to the world a volume of information, which, though incomplete, as he himself admits, will stand as a lasting monument of his industry and literary ability.

In the town of Boston, immediately before the inauguration of the Revolution, there were at least one hundred persons, some of whom were of the greatest respectability, who were known to be true to the cause of the king—a large number when the small number of the inhabitants is taken into account. When Governor Hutchinson departed for England, he was waited upon by more than two hundred merchants, lawyers and other citizens of Boston, Salem and Marblehead; and when his successor, Governor Gage, came from office, in 1775, a few months after Washington had taken command of the American forces, he received the celebrated "Loyal Address from the Gentlemen and Principal Inhabitants of Boston," as they styled themselves, to the number of about one hundred, besides eighteen official persons and several country gentlemen, who had been driven from their homes by the violent proceedings against them. There was, too, a body of men in Boston, numbering some three hundred, who called themselves "Gage's Citizens' Patrol," who wore distinctive badges of loyalty. At Marshfield, afterwards the home of Daniel Webster, the "associated Loyalists" numbered three hundred who belonged to that town and neighborhood; and in other prominent places throughout the State bodies of men, more or less numerous, were organized with the determined view to oppose and counteract the proceedings of the Whigs; or, in other words, those who believed in "no taxation without representation." In Charlestown, so far as has been ascertained, there was practically but one opinion—that the claims of the Mother Country were insolent and should be met with decided opposition, even by force of arms if necessary; and but one man, Thomas Danforth, a barrister at law, was the only inhabitant who claimed or received the royal protection. The people of Nantucket, on the contrary, took no part whatever in the Revolutionary struggle, or "unhappy war," as they termed it, and in consequence of their neutral position, aided by their religious belief, they were allowed their peaceful avocation of fishing.

When the British, under General Howe, evacuated Boston, in consequence of the fortification of Dorchester Heights by order of Washington, whose headquarters were then in Cambridge, more than eleven hundred of the inhabitants abandoned their homes and retired with the royal army, some to New Brunswick and Nova Scotia, while a few found their way to Great Britain. Washington had the utmost contempt for these "Refugees," and immediately after their leaving wrote to his brother, Augustine, thus: "By all accounts there never existed a more miserable set of beings than these wretched creatures are." Taught to believe that the power of Great Britain was superior to all opposition and if not, that foreign aid was at hand, they were even more insulting in their opposition than the regulars. When the order issued, therefore, for embarking the British troops in Boston, no electric shock, no sudden explosion of thunder, in a word, not the last trumpet could have struck them with greater consternation. They were at their wits' ends, and conscious of their black ingratitude, they chose to commit themselves to the mercy of the waves at a tempestuous season, rather than meet their offended countrymen." These Loyalists or Refugees, about whom we have heard and read so much in our childhood, were not only one of the thirteen colonies whence they were finally weeded out. Many received grants of land in the British Provinces, and became small farmers, while others of more ability received fat offices under the crown, and

were put upon the pension list, for Great Britain felt bound to do something for those who believed the king could do no wrong.

There is a portion of our city, in the neighborhood of Mt. Vernon and Pinckney streets, which belonged originally to these Loyalists or Refugees, and it was more or less squatted on by rich men, but the title being imperfect, no deeds could be given or taken, and friendly suits were brought in the Provincial courts, by which the heirs of the Refugees were settled with, and the title passed without dispute into the hands of real estate owners on Beacon Hill.

The names at the head of this article represent three types of those who followed the fortunes of King George, and adhered to him to the last of their lives—one a consummate traitor, Benedict Arnold, on whom rests the stain of the death of the lamented Major John Andre, and the destruction of so many of the rebels in New London; the second, a quiet, God-fearing man, Lindley Murray, whose name is known wherever the English tongue is read or spoken; the third, Mather Byles, the witty divine, one who charmed with his general learning and was noted for his pupil lore.

Benedict Arnold was of as honorable descent as any in the land, coming from the Arnolds of Rhode Island. He was brought up an apothecary, and from 1763 to 1767 was a druggist and bookseller in New Haven, and, moreover, a finished soudier from early manhood to his grave. He had no real attachment to the cause of the colonies, but fought as a mere adventurer, with not even the honesty of Scott's Dugald Dalgety. He was, however, brave to the backbone, and had the merit of inspiring his troops with his own courageous spirit. These were his chief merits. If ever there were two infamous men attached to the Revolutionary army, they were Benedict Arnold, the traitor, and Aaron Burr, the notorious man of the day, who fought under him. The Loyalists, it is supposed, knew the character of Arnold long before his discovery of his treason. He formed a cop

Our Domes.

The Workbox.

CROCHETED YOKE CAPE.
Required, 6 hanks of white and 3 hanks colored Shetland floss, using the colored wool for yoke, and using two threads at once; chain 100 stitches. Work back in double crochet (or slipper stitch) for twenty-five stitches, increase in the twenty-sixth by putting 3 stitches into one, crocheted 4, increase in the thirtieth, crocheted 40, increase in the seventy-first, crocheted 4, increase in the seventy-fifth and crocheted twenty-five. Work back and forth in slipper stitch for eleven ridges, increasing in every row in the middle of the 3 extra stitches; this will form the shoulder in the yoke. (If preferred, one shade may be used for the cape.)

Cape Part— Use the white, one thread only. Chain 3, and work a treble into each of the first 4 stitches. Into the fifth make shell of 4 treble, with chain in the centre—4 single treble, 1 shell, 4 treble, 1 shell, all the way across.

2d row— Like first, except work your treble around those in the former row, making shell as usual, putting the stitches into the centre of the shell in former row; work back and forth in this manner, making 14 rows of white; 1 row of blue (or color), making 6 stitches in each shell; 2 rows of white, making 6 stitches in shell; 2 rows of blue, making 6 stitches in each shell; 1 row of white, making 6 stitches in each shell; 3 rows of blue, making 6 stitches in each shell. Finish with shell and point edge of white around cape, a row of holes round neck, finished with shell, which is also run down the edge. Run in ribbon at neck.

Many beautiful things are made with cigar ribbons, and to any one sending me a self-addressed stamped envelope, also ten cents, I will draw the design for a table-cover or sofa-cushion. I can also send cigar ribbons for one cent a piece, as many as desired. My address is 9 Pineckney street, Boston.

EVA M. NILES.

Ribbons.

Ribbons are worn for belts, ties and in so many other ways that the amount expended for them is no small item in the cost of clothing. No toilette is complete without them, for they relieve the severity of the tailor-made gown, and add an additional charm to more elaborate toilettes.

Ribbons are not only expensive, but easily soiled, and while a pretty stock and belt will do much toward making a plain dress look stylish, a soiled or faded ribbon will spoil the effect of the daintiest toilette. Almost any ribbon will bear washing if carefully handled. Many economical women have learned the virtues of gasoline for cleaning them, while others use a soda made of soap-bark chips. They should be rubbed between the hands until thoroughly clean, then examine them, and if they are too badly abraded to use again, dye them some darker shade with Diamond dye, and they are given a new lease of life. White ribbons will take delicate shades of blue, pink and lavender.

Light-colored ribbons are pretty dyed cardinal red; or if they are too dark for that, save them until you have half a pound or more, and use a package of the black dye for silk. No matter what color they are, nor how spotted or streaked, they will come forth a beautiful jet black. Rinse thoroughly in several warm, soft waters, until the last rinsing water is left clear. Then smooth the ribbon between the hands, and wind over a wide piece of stiff cardboard. When all has been wound around, place it between soft cloths, and put it under a heavy pressure. A letter press is good if you have one; if not, place it under heavy books and leave it until dry. When taken out, it will be smooth and look like new.

E. J. C.

Whims and Wrinkles.

Here are some suggestions for the woman who would avoid wrinkles:

Don't speak with all the muscles of the face in play. It is very charming and captivating to be deeply, deadly in earnest, but facial grimaces form creases which, in time, will become fixed.

Don't worry, but if worry you must, keep the forehead smooth and don't frown.

Don't wear tight shoes. They make a young face look drawn and wrinkled in a few hours.

Don't neglect the ten minutes rest during the day, with the feet raised. It gives the whole body a great sense of repose and works wonders in smoothing out the lines of the face.

Don't let insomnia get the upper hand. By all means in your power try to break up the habit. Sleeplessness is sometimes caused by unconscious hunger, and a cup of hot water or a biscuit will often induce sleep.

Don't go too long without food. Hunger gives a strained look to the face. Now and then, if one is fatigued, a bite between meals will invigorate the whole system and give repose and relaxation to strained muscles and nerves.

Don't sit facing a strong light.

Don't stoop or bend over while reading or writing.

Don't scowl.

Don't use violence in smoothing out lines on the face, for it will not stand pounding. The manipulation must be gentle and even, or the skin will become coarse and leathery.

Don't rub the lines the wrong way, or they will become more, instead of less, prominent. Rub across the wrinkles with a rotary motion.

Don't loosen the skin from the underlying tissues, or stretch it.

Don't forget that occasionally during treatment the face should be gently smoothed with the tips of the fingers of both hands.

Don't be anxious or disheartened or impatient. These passions make ugly lines on the face.

Don't believe that there is any supernatural virtue in being ugly, or that it is so very frivolous to contrive that a man shall always remain in love with his own wife.

For the man who loves out-door sports, and the woman, too, for that matter, come

innumerable desk furnishings suggestive of the chase. An inkstand is sunken in the tip of a deer's antler. The handle of the blotter, as well as the paper knife and penholder, is of horn or bone, invariably tipped with gold. With such furnishings as this a waste basket of Indian weave is suitable. For college students are desk sets in their respective college colors, but there is absolutely nothing new in the way of designs, and only a college girl can see beauty in vivid blue, red or black and orange leather.

In consequence of this rage for individuality and fitting out desks to follow the general scheme of the library or den, the silver furnishings have suffered an eclipse and may be picked up for a mere song. One is always safe in buying these, provided the design is simple and elegant, for the reaction is bound to come. The world is too full of things that glitter to keep sterling silver under a cloud for many moons.

As women follow most faithfully the changes in stationery, it is not remarkable that new grades of paper are named for fabrics favored by the shippers. For several seasons dealers have been showing a paper called linen lawn, which is all its name implies. It is a trifle rough to the eye, yet soft to the pen, closely woven and somewhat rich in texture. The organdie papers are sheer and light weight. From London comes an organdie paper with sprigs of flowers in an upper corner, but it has not found favor with American women.

A paper just reaching the market is called "Dotted Swiss," and when held to the light it reveals a perfect reproduction of the dotted effect of this popular summer material. The dots are for the eye only, and do not interfere with the movement of the pen.

The most faddish offering of the hour shows the influence of the handwork that is on all things this season. It is an excellent hemstitch effect on paper, the simulation of a half-inch hem running around the edge of the sheet. Sometimes there are two lines, either of the same tint as the paper or in a contrasting color. At one shop \$1.50 per quire is charged for a gray paper of this sort, which shows the hemstitching in red. Another design shows a distinct feather stitching between the double line of hemstitching. This is secured by embossing of the most skillful sort.

Sensitiveness—For Weal or Woe.
Two women, visiting, wandered on to the subject of sensitiveness. "It is such an unfortunate trait," the younger one insisted. "My little Harriet goes off into tears at the slightest correction, and the habit grows upon her."

"Have you ever tried reasoning with her—the mildest kind, of course? There is a certain appeal in the attitude of apparent even if only temporary equality which few children can resist; but they almost invariably resent unsoftened commands." The older woman was wise of insight.

"Reason with my baby? She is only six years old yet!"

"Only six? Why, the most successful mother I know—one with five children—has reasoned with her children—I might almost say consulted with them—ever since they could talk. It's astonishing how much judgment they have shown as they developed. They are not precocious, either. Good sense seems to be an instinct with them; but, in fact, the mother has planted it. Try it. For instance, when Harriet has a cold and wants to expose herself to more, I think a woman is happiest when the carriage comes after the wedding to take her away," remarked Mrs. Philip Annesley of Albany, when the subject was opened for discussion. "You see, she's leaving all her old clothes behind. In a month or two, however, she's apt to want her old clothes again."

"I think a woman's happiest day never comes, because she's always looking forward to it—it's always in the future, never in the present," was the opinion of Mrs. Dore Lyon, Eclectic's president.

"Well, I am going to speak from the man's point of view," declared Mrs. Philip Carpenter. "I asked a man what he thought about it, and his answer was, 'The day she makes a bargain.' Then, to illustrate, he told about a woman who saw that a certain bank had been obliged to lower its rate of interest to three per cent. So she scraped together all the money she could lay her hands on and put it in the bank. 'I couldn't resist such a bargain,' she explained."

Mrs. E. A. Greeley, corresponding secretary, spoke as the clubwoman. "I think the day when one reads her first paper before a club and sees it in the newspaper is the happiest day."

"I think it's when she's with the man she loves—on a moonlight night," hazarded an Eclectic member, amid the shouts of the other club women.

Rejuvenating Furniture.

As regards repainting furniture or wood-work, it may be said that paint is a great beautifier. White enamel is, of course, the very prettiest thing, if you are able to put it on properly. My own experience is that this requires a professional hand, and other people may be clever about spreading it on thin and even. The bright-red or dark-green paint, so favored for porch or lawn furniture, is also suitable for a country bed-chamber, with matting on the floor and muslin curtains.

A most attractive room for two little girls was once made by giving various battered chairs and bureaus a coat of red paint, as well as the bedstead, which was a three-quarter iron one, badly sealed off. The paper in this room is a Japanese design of flying birds and palms, brown on a white ground, and there are some brown Japanese flowers on the floor.

Dark-green paint is admirable for dining-room or library, supposing that your side-board and table are not worth refinishing. Blue china, silver and linen can hardly have a better setting than a dark-green buffet or serving table. Good papers can be had for the walls in large, closely-woven patterns of green and brown with gleams of yellow or orange. A blue and green Morris paper and plain blue curtains are effective also, though somewhat severe unless the room is a sunny one. Odd pieces of wicker or raffia furniture look particularly in place among red or green-painted furniture.

Another kind of paint to be highly commended from practical experience is that known as "drop black." It dries quickly, and makes a dull, ebony-like surface.—Isabel McDougall, in *The Pilgrim*.

Domestic Hints.

BISCUIT OF GRAHS.

Round tagetes, or the flower of the meat of a dozen hard-shelled crab and half a dozen boiled eggs. Add this pulp to a quart of rich milk; let it cool to a boil, then simmer for five minutes, stirring it meanwhile. Remove from the fire and press through a puree sieve; add one tablespoonful of butter, salt and pepper, then place upon a hot griddle, allowing it to come to a boil before adding a cupful of whipped cream. Serve immediately.—What to Eat.

SMOKED SALMON CROQUETTES.

Freshen the salmon a bit if it seems to be too salt, flake it up and just heat through in water that simmers. Chop it then and to it add a few cracker crumbs, a chopped Spanish pepper (better use the canned ones now), the juice of an onion and moisten with a little melted butter and a bit of stock if needed. Shape and fry. Serve plain or with a sauce piquante. They should be eaten hot and served with a cold lettuce salad in order to cool the heat, and care must be taken not to freshen or cook this flavor out of the salmon.

If, as preferred, the piquant sauce may be the Spanish pepper chopped and added to the instead of the croquettes themselves.—The Epicure.

PRUNE JELLY.

Wash a pound of prunes and cook with one quart of water, a cupful of sugar, a piece of lemon peel, and a stick of cinnamon, till tender. Take the stones out and press the prune pulp through a sieve. To this add half an ounce of gelatin dissolved in a very little water and two gills of port wine. Mound, and when unmoulding garnish with thin slices of oranges.

KISSSES.

Beat the whites of eight eggs until frothy. Add gradually one pound of powdered sugar which has been well mixed with a teaspoonful of vanilla. Beat until stiff and white, then add one cupful of flour, a dash of salt and a pinch of nutmeg. Drop by spoonfuls on white paper on a baking sheet, then thickly with powdered sugar and bake on the board in a quick oven. They are done when hard and of a light fawn color. For cocanut knees, add one cupful of grated cocanut before

hans, but one rarely needed by the snuffer. The explanation of the nature of this trouble already given in this paper should suggest the means of prevention. The presence of gall-stones or of thickened masses of bile indicates the need of a larger quantity of liquid, and a smaller quantity of solid, elements in the food. To prevent the formation of these obstructions and to dissipate such as may have formed, drink more water and eat less solid food.

It is interesting to note that among English physicians the popular treatment for gall-stones formerly consisted, in large part, in restricting the diet; while in Germany a liberal use of the mineral spring waters, notably the Carlsbad, was prescribed. A recognition of the value of the two methods combined has resulted in the adoption of both these measures by physicians. Solids are given more sparingly and water more generously.

CHESSE CROQUETTES.
Cut into dice one pound of American cheese. Make a cupful of cream sauce, and while it is hot add the cheese and the yolks of two beaten eggs thinned with a little cream. Stir the mixture until well blended. Season with salt, red and white pepper, and a little nutmeg. Set aside in a cold place until it can be used in croquettes, when roll in fine breadcrumbs, dip in egg, roll again in breadcrumbs, and fry in deep fat. Good Housekeeping.

Hints to Housekeepers.

From cold roasted meat or widgeon, not quite cooked to the finishing touch, an appetizing chafing-dish affair may be made by taking thin slices from the breasts and heating them through in a sauce made of one ounce of butter, three times as much currant jelly, and two gills of port wine. No more than hot should these slices be served before being served.

No kitchen luxury gives better satisfaction than the kitchen bouquet which comes in earthenware, and lends a rich color and a delicious taste to soups, gravies, hashes and made dishes. It is made from a concentrated extract of vegetables and meat and meat extract, and a very little of it goes a long way.

SOOTCH TOAST.

To one cupful of chopped cold boiled tongue add the yolk of one egg and some chopped parboiled carrots with a few pieces of turnip, a dash of Worcester sauce and a dash of celery salt or seed. Moisten with cream. Heat the mixture in a saucepan and spread on squares of buttered toast. Sprinkle with breadcrumbs, brown quickly, and serve with a garniture of lemon and parsley.

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FOR INTERNAL AND EXTERNAL USE.

CURES AND PREVENTS

Colds, Coughs, Sore Throat, Influenza, Pharyngitis, Pneumonia, Swelling of the Joints, Lumbago, Inflammations.

Neurasthenia, Neuralgia, Chilblains, Headache, Toothache, Frostbite, Asthma.

SPECIAL BREATHING.

CURE FOR THE WORST PAINS IN from one to two hours. NOT ONE HOUR after reading this you need any one SUFFER FROM FEAR.

Radway's Ready Relief is a Sure Cure for Sprains, Bruises, Pain in the Back, Chest, Limbs, in fact and in the Only. FAIR REMEDY.

That which stops the most excruciating pains, allays inflammation, and cures congestions, whether of the Stomach, Bowels and other glands or organs. It is in half a tumbler of water after a few minutes cures Cramps, Spasms, Sour Stomach, Heartburn, Dysentery, Colic, Flatulence and pain.

The most effective and all other maladies, other fevers, aided by RADWAY'S FAIR REMEDY.

RADWAY'S FAIR REMEDY quickly cures all the above.

Sold by Druggists.

RADWAY & CO., 35 Elm Street, New York.

poetry.

GUIDE THOU MY WAY.

Oh, father, when I dimly see
The path wherein my feet might stray,
With longing eyes I turn to Thee,
And in humility I say,

Guide Thou my way.

With my strength I dare not try
The wilful tempter's hand to stay;
On Thee alone I must rely
To make me stronger day by day,

So guide my way.

Let not my spirit prove unkind,
Nor any righteous act delay;
But give to me a pleasant mind,
So I may whisper when I pray,

Guide Thou my way.

Teach me that the soul's best end
Is when in truthfulness it may
Upon Thy sacred rites attend,
And in return be taught to say,

Guide Thou my way.

Guide Thou my way clear to the last,
While trying hard to do my best,
And may my record of the past
Secure to me eternal rest.

GEORGE MCKENZIE.

ROBERT BROWNING.

Thou rugged master of a mighty age,
Thou great prognosticator of a time
When men and centuries are more sublime!
In thy strong verse there lies a heritage
For those who would life's cruelties assuage
And make of character a paradigm.
Thou cast the horoscope in thy youth's prime,
Of godly days to come, and on the page
of thy life's work thy prophecies reach far,
Entreat men to nobler heights aspire,
To level those restricting rules that bar
And vex the purpose of the soul's desire;
This forceful meaning shines forth like a star,
Thy bugle notes call men to thy choir.

MARCIA DAVIES.

HOME-MADE BREAD.

It makes a fellow hungry just to think about the
bread
Of honest old-time baking, on which in youth he
fed—The loaf that showed the traces of the pan's in-
terior case,
But bugged above those wrinkles as if spreading
out to bessThe ones who gazed upon it with a joyous appre-
hension
That reveled in the prospect of the slices thick
and light.Today the chemists make it, and the flour is ana-
lyzed;
The bread is scientific, and is properly devised;The baker's wagon brings it—it is consequenceless;
And hard;The cooking school concoct it by the rules upon
a card;

Excess and precision guide, the baking, it is said;

But, O, never equal the old-fashioned loaf of
bread!Sometimes there comes a fancy from the mist of
yesterday;The holds the yeasty perfume of the dough set
not to rise,And there we hear the patting on the floury mix-
ing-board,And see the old-time oven with its load of good-
ness stored.And when the door is opened, what a satisfying
gustOf pungent rich aroma floated from the brown-
ing crust!The breakfast foods displace it—there are foods
you needn't chew,And foods that give the stomach not a single
thing to do,And foods with wondrous titles, that have leaped
out of old-fashioned name;It held the balm of summer and the glory of the
wheat.And breathes an invitation that would make you
come and eat.The good old times are going, and the good old
bread is gone!The thick-cut slice of "home-made" with the
wealth of pan thereon!The bread and butter that was such a
joyful noonAnd filled me with that clamored in the hungry
afternoon;And, O, what a fancy! You were fit for any
fate!When home-made bread was floating in the gray
on your plate.

It crumbles always flaky and its crust was

never stale;

The crusts made to make it (but your sister
never heard of it).The constant search of progress hurls our
cheerful days afar—

The home-made bread no longer flanks the apple

Nor more the strong smell of spices tells that something
good is in

A loaf a day keeps the good old-time

—Chicago Tribune.

It ran away with the old Santa Fe

It is often deliciously ge-

He is given to drink,

But the world is only his we.

—Arthur Upson.

—Chicago Tribune.

Miscellaneous.

Concerning Cranberry Cove.

Mr. Dean came over to the Holwells one afternoon with a very worried expression. All Cranberry Cove consulted Helen Holwell when in difficulty.

She found Helen and her father on the plaza, Mr. Holwell watching through a telescope the drawing of the seine in the channel by Seal Island. He was very glad to see Mrs. Dean and at once entered, for her benefit, into an elaborate explanation of fishing in general and this seine in particular. Mrs. Dean listened politely, until Helen could break through the overwhelming torrent of her father's words in a conversation and carry her off to her own room.

"What do you think Mr. Dean has done now?" exclaimed Mrs. Dean as soon as they were alone.

"He writes that he has invited Mademoiselle Colette Platton, a professional pianist, to spend a month here!"

"What!" cried Helen.

"She has been ill and is very poor—oh, my dear! this is what comes of a father-in-law given to having protégés—the last one was an Italian peasant, and he stole the spoons! Of course, I am his house, and he has a right to ask whom he chooses, but he and Charles don't come for two weeks more, and this creature arrives on the noon boat tomorrow. To whom she confided her fears, could only join with her in longing for his father's arrival.

"Perhaps it won't be so bad, Eunice, dear," she said sympathetically; "you will enjoy her playing."

"I don't believe she can really play," said Mrs. Dean viciously, and then laughed at herself. "Only Harry doesn't fall in love with her!" she said.

Helen thought to herself that it was highly probable Harry would, being a susceptible sophomore, and quite within possibilities that Mademoiselle Colette might fall in love with him, as he was very good-looking and an extremely nice boy.

The next afternoon brought Eunice again, this time almost in tears.

"Oh, Helen, it is worse even than I expected! I was prepared for a good deal, but such clothes and such hair! She kissed me, when she first saw me, right on the dock, and hugged the children. And she hadn't been in the house two minutes before she made a dead set at Harry; they're off canoeing now up the river; she wouldn't even rest after the journey," and Eunice looked as if her guest's failure in this last particular was her gravest failing.

Helen could not help laughing.

"I don't believe she plays unkindness does not mean to lose any of the good time," she said. "But if she feels so well, at least you won't have to worry over her ill health."

"I don't see a sign of it," returned Eunice, "except that she flourishes an enormous blouse of sour black tonic. You will come over tonight, won't you? I must have you see her."

That evening, as Helen and her father crossed what was courtesy called the lawn, a field of rough grass, with sw-er-tern and golden-rod and the low cranberry bushes growing indifferently among rocks and stunted firs, they heard the "Mow-bell" sound "played" with so brilliant, although simple, a rhythm that it could not leave no doubt of Mademoiselle Colette's talent.

They found most of their neighbors on the Dean's piazza, and stood looking through the open windows into the large hall, its dark paneling reaching up to the low ceiling of wooden rafters. Tall, green jars standing on the floor, held clusters of bayberry; one polished table was covered with dishes of pale yellow and deep orange nasturtiums, while on another were crowded poppies, ranging in almost imperceptible gradations from faintest pink to vivid rose. It was an effective setting for Mademoiselle Colette. She was dressed in shining, clinging black, with innumerable turquoise ornaments, her hair in brilliant-colored hair fluffed high on her head, and was undeniably handsome, with large hazel-eyes.

She rose at the end of her playing, as they went in to be introduced. Having talked to them for a moment, singling out Mr. Holwell, with her graceful, little foreign gestures, in a way that made him open his old eyes, she took a decided step to one side, which brought her next to Harry Dean, with the tail lamp between them and the others. It was necessary that she put some sweet peas in her hair, and it was done with much soft laughter and shrugging her shoulders off her low dress, all directed at Harry, who was young enough to grow red with pleasure.

It was apparent that Helen suddenly caught herself feeling in that way, and then laughed privately at seeing the same sensation plainly written in the awkwardness of the rest. It was a relief when Eunice nervously suggested that they should go out onto the piazza again, while Mademoiselle Colette played. But this did not better things, for Harry was now left alone with Mademoiselle Colette, a devoted slave, turning her leaves, while his sister-in-law fussed back and forth behind her.

It was a scene beginning. Mademoiselle Colette caused Cranberry Cove to look on in stupor.

Mr. Dean was as horrified as Eunice could wish. It was all very well to befriend unfortunate damsels, but when his own son fell in love—that was a very different matter. But, alas! their anxieties for Harry's future were soon forgotten in the fear for his present.

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Mr. Jones gets almost as much fun out of his farm as does his visitors. In a short time he makes the visitors to the farm, and points out the different animals scattered about over the lawn, relating the peculiarities and history of each. He allows the little ones to ride the wild boar, but draws the line at letting them climb the neck of the giraffe. Older persons are allowed to sit on the elephant's back and fan themselves in the shade.

Mr. Jones was born on board his father's ship, when about three miles off Alexandria, Egypt, and had an adventurous life in the Holy Land. That may not be responsible for Mademoiselle Colette's iniquities and Harry's folly, but the heavy drops of rain were heating.

Suddenly Jane ran into the room.

"Oh! Miss Helen," she cried, "Mrs. Dean has sent word will you please go over right away—Mr. Harry and the French lady are out—"

"Good for them!" said Helen, turning pale.

"Give me my gold cape and don't let my father know if you can help it, Jane."

Away she hurried, to beat her way along the shore path, where the wind surely blew from every point at once. Eunice met her at the door.

"Oh! Helen," she said. "I'm so glad you're come. Poor Mr. Dean, it nearly breaks my heart to see him. He is out there in the wet, pacing up and down. What shall we do?"

"I don't suppose there is much we can do but wait," answered Helen. "Where is your husband?"

Charles is down on the wharf with the men and just now has the boat ready to go, so he is going to bring every boat in the village, but he may not leave now. Think of that little, frail canoe! They say their only chance is that Harry may have seen it coming and landed on one of the islands. But if he did they will have to spend the night there—that horrid woman! This will settle it, of course."

Helen did her best as comforter, and deciding that her place was with Eunice, wrote a note to her father and stopped all night at the Deans', a night of agonized length.

Her invalidism vanished, or at least conveniently adjusted itself so that she was able to do everything that she liked and nothing that she didn't. At first she used to practice in the evenings, while an admiring group listened from the piazza; but she soon decided that "exhausted" her less to play in the morning, and Helen suggested that the change was owing to the moon, which began to be bright at night, making it difficult to see.

It passed somehow, and gradually the wind stopped; the fog took itself neatly up and vanished.

Then came the signal note. A shot, the signal agreed on, rang over the water, and a white plume streamed from Jake Parker's soap as he came into the harbor.

With joyful exultation all Cranberry Cove hastened down to the wharf to welcome the sufferers and escort them home in a triumphal procession. Mademoiselle Colette, very weak and faint, but highly enjoying herself as the centre of a sensation, was carried to the house in a picturesquely limp attitude, Harry following, with a comfortable stretch.

But they would not let him off, so he told of his seeing the squall coming, and realizing that they would be lost if he tried to lead them, he had to go, and so he did, with the rest of the crew, and with great difficulty, beached his ticklish craft. Then when they tried to make some signal which would be seen from the mainland, but that the rain made it impossible to light a fire, and the fog and darkness soon shut them in completely.

"When I saw," he continued, "that it was no use and that he would have to stop the night there, I did the best I could for Mademoiselle Colette with my sweater and a screen of boughs, but it was pretty bad. She was awfully plucky."

"Harry," said Mr. Dean gravely, "did you ask her to marry you?"

The boy blushed and then looked his father straight in the eyes.

"Yes, sir, I did," he said simply. "I didn't see what else I could do."

"Then you are engaged!" came from Eunice with a sort of groan.

"Certainly not," answered Harry cheerfully.

Mademoiselle Colette thanked me for what she said, to which I am very glad to add, that she had been happily married for five years to Monsieur Paul Smolof, first violin in an orchestra in Vienna, she really couldn't accept!"

It happened on a bicycle ride, which Mademoiselle Colette and Harry took the second week of their visit. They had dismounted at the top of a long incline and were busy with a most interesting and satisfactory quarrel, the beginning of which they had both forgotten; the middle of which had been that Mademoiselle Colette had insisted upon Harry's going down on his knees in his clean duck, in a mud puddle to tie her small tan shoe, and the end whereof was fast approaching in conclusion when Harry's part. This business threatening to become serious, Mademoiselle Colette decided that a diversion was needed, and fortunately one occurred on the lonely road in the shape of a gawky country youth, driving a still more gawky horse in a dilapidated wagon. Suddenly declaring that she was too "exhausted" to ride any more, Mademoiselle Colette hailed the youth and asked him with sweetest smile to drive her home. He didn't answer, and nothing was expressed in his face but stupid amazement; but, perfectly satisfied, Mademoiselle Colette skipped up beside him, and taking the reins from his unresisting hands, started off at as fast a pace as she could persuade the lumbering beast to make, leaving Harry to follow with both wheels. But whether some long-forgotten sporting blood in the horse suddenly developed itself, or whether the rapid descent down the hill upset his equilibrium, at the bottom he gave a solemn hop and shy, which brought him to a standstill, and down went everything in a heap. Never had Harry coasted a hill as fast as he did that one. When he reached her he found Mademoiselle Colette safe, only hysterical with laughter, while the old horse gazed with peaceful surprise at the ruin he had created, and lay silent on the ground with the same unchanging expression of open-mouthed amazement. It did not alter even when Harry paid him generously for his services, but Mademoiselle Colette immediately a glow of delight spread from ear to ear, and when they left him, still speechless, he was looking after her with rapt admiration.

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Douth's Department.

THE FEAST OF THE BOLE.

In fair Japan, the home of the fan,

The land of the parasol,

Each month has its feast, from greatest to least,

And March is the Feast of the Doll-doll,

And March is the Feast of the Doll.

The we, slipped maid in gown of brocade,

The baby with shaved poll,

The little brown aid in embroidered clad,

All troop to the Feast of the Doll-doll,

Fruit Growing, Truck, Etc., on Light Soils.

SEND FOR LATEST PAMPHLETS, 1903, ENTITLED

STRAWBERRIES, STRAWBERRY PLANTS, SMALL FRUITS, ASPARAGUS, CABBAGES, POTATOES AND GENERAL TRUCK CROPS FOR MARKET.

Thinnest, lightest, poor soils brought up into good condition with large profits from start. Experience in some cases of 25 years and over. Some extracts from "Fertilizer Farming Up to Date," "Rural New Yorker" etc. by H. W. Collingwood, Editor "The Rural New Yorker."

ALSO FOR FERTILIZERS AND FRUIT.

"FERTILIZERS AND FRUIT," by H. W. Collingwood. Under this latter title Mr. Collingwood has written a series of articles in the "Rural New Yorker," descriptive of his visits to some of the most prominent and successful growers on the Hudson River, New York, of grapes, peaches, apples, pears, strawberries, gooseberries, blueberries, currants, etc. Mr. Collingwood gives full details of the work done in the preparation of the soil, sowing, out, cultivation, pruning, and all practical details necessary for every grower to know who wishes to follow the methods that have made this section so famous for success in fruit growing. The questions asked by Mr. Collingwood of these practical growers elicited answers that bear directly on each phase of the subject, and furnish the best practical experience, and also bring out the principles that underlie successful

fruit culture, and which are applicable in a less or greater degree to all sections, and we believe this book will prove valuable to growers of fruit on all classes of soils, particularly peaches and grapes. One point that is especially emphasized in these interviews, as related by Mr. Collingwood, is the great importance of developing the highest fruiting power, not only in quantity but in quality of fruit, lusciousness, high color, early maturity, good shipping qualities, and at the same time full vigor of vine trees and shrubs, freedom of disease, healthy, vigorous stamina, without any tendency to excessive wood growth.

DR. F. M. HEXAMER, in the American Agriculturist.

GENERAL FARMING

SEND FOR LATEST PAMPHLET, 1903, ENTITLED,

FERTILIZER FARMING UP TO DATE.

CHEMICALS : AND : CLOVER—THIRD SERIES

The Poorest, Light, Sandy Soils Brought Up to High Fertility with PROFIT FROM THE START.

A review of practical experience covering twenty to twenty-five years on varied soils, from almost pure sand to medium heavy loam, without stable manure, only the Mapes Complete Manures used, with profit from the start, and the lands found to be steadily improving in fertility and yielding increased profits. These farmers and special crop growers are among the most successful in the country.

"FERTILIZER FARMING," by H. W. Collingwood, editor of "The Rural New Yorker." An account of visits to farms of successful truckers, growers of cabbages, cauliflower, potatoes, etc., on Long Island. This pamphlet has received the highest praise of the leading agricultural journals. It is thoroughly practical.

Increase Yield from only 400 lbs. per acre Potato Fertilizer

Mr. J. S. VAN EATON, Xenia, Ohio, reports: "Season 1902 used the Mapes Potato Manure on four

acres of potatoes, planting three varieties."

Yield in bushels computed per acre:

	Variety No. 1	Variety No. 2	Variety No. 3
Mapes Potato, 400 lbs.	199.50	218.10	165.00
No Fertilizer	106.20	142.05	97.50
Increase in bushels.	93.30	76.00	67.50

This gives a total increase, on three acres, of 266 bushels, or an average of 88 bushels per acre. My total planting was four acres and say increased yield was easily upward 330 bushels. Cost of fertilizer with freight, \$28.30. Potatoes at digging season were worth 40c., now 60c. Have sold but few so that with no future losses I estimate a large profit.

FIFTY ACRES IN POTATOES.

Messrs. Geo. M. Hewlett & Co., Merrick, L. I., Season 1902, report total yield, 12,500 bushels of superior quality. Only the Mapes Manure used.

APPLE ORCHARDS.

A grower writes: "We have 600 trees on the farm in New Baltimore, N. Y. But three tons of the 'Mapes Complete Manure, 10 per cent. Potash,' were used on only about one-half of the trees. The 1,600

barrels of apples we picked were nearly all from the trees that we fertilized; the other trees had only a few apples on them. We spread the fertilizer in a circle of about 20 feet, using 20 pounds per tree."

Potato Yields, Season 1902.

See pamphlets for further details.

Eighteen acres Potatoes yield 2,200 barrels, equal to 305 bushels per acre. Two and one-half acres Potatoes yield 925 barrels, equal to 41 bushels per acre. Several crops 350 to over 400 bushels per acre on single acres, usually one ton Mapes Potato per acre, wheat, Timothy, clover and corn follow, making a rotation of some five years. The fertilizer is used mainly on the "money" crop, potatoes.

The grower of the eighteen acre piece of potatoes, yield 305 bushels per acre, used of the Mapes Manures the past season. 1902:

Mapes Potato Manure	200 tons
Mapes Cabbage Manure	100 tons
Mapes Fruit and Vine Manure for strawberries	55 tons
Mapes Vegetable Manure for string beans	25 tons

Another grower used the past season :

For asparagus, 165 acres	250 tons
For potatoes	87 tons
For cabbage	17 tons

Shipped, 1901, of cabbage, from seven acres, over 3,500 barrels, with 1,000 barrels left uncut.

Branch, 242 State Street
HARTFORD, CONN.

THE MAPES FORMULA AND PERUVIAN GUANO CO.

SELLING AGENTS FOR MASSACHUSETTS:

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Lester R. Maynard, South Berlin.
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H. Day, North Hadley.
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W. A. Dunham, Ashley Falls.
E. S. Ellis, East Longmeadow.
J. A. Brewer, Great Barrington.
C. F. Cole, Huntington.
E. W. See, Hudson.
Sunderland Onion and Fertilizer Co., South
Doverfield, Sunderland, Whately and North
Hatfield.

them sell for more than the common stock. It would pay farmers in the districts where land is cheaper, and for us who are near the cities pure-bred stock or heavy working cows are the only lines which it pays to keep.—Charles H. Ellsworth, Worcester County.

Action of Wood Ashes.

Ashes differ from lime in that they carry some plant food, soluble potash, from ten to twelve per cent., insoluble 15 per cent. Much lime is also found. The beneficial action of ashes is not due to potash alone, but to the soluble nitrogen and soluble phosphoric acid they contain. Much effect is due also to the lime contained.

One hundred pounds ashes contains thirty to forty pounds lime, the amount of potash varying somewhat. If we change the water-holding capacity of the soil we are changing its physical nature. We must consider the kind of ashes used, as the different woods vary. Soft wood does not contain quite as much potash as hard; beech has only six or seven per cent., while maple has ten. There is a difference in the same kind of wood grown in different places. Canadian birch has but 8 per cent. potash, while in Maine also has a larger per cent. than that grown in Canada.

Orono, Me. PRO. C. D. Woods.

A piece of misfortune to New England commences in the recent new outbreak of the hoof and mouth disease in New Hampshire. Its appearance in a part of the State where its presence had not been suspected is disquieting, since the event shows that the disease is not confined quite within its supposed limits. Fortunately only one carload was exposed in the case of the infected cattle shipped to Boston, and prompt measures were taken to stop danger from that source. It is hoped that the outbreak is confined within very narrow limits, but the uncertainty will necessarily postpone the resumption of cattle trade between the states, and further delay the opening of the New England ports to the export cattle business.

Fertilizer Information Bureau.

The Bradley Fertilizer Works, Boston, Mass., are the leading authorities for a proper fertilizer to use in a given crop. If you will write to them they will gladly send you full information as to what is best to use, and incidentally tell you why Bradley Fertilizers are the best for the given crop.

Most of the present pure breeds are the result of crossing. The best breeds of today will now and then produce mongrel type.—John E. Gifford, Worcester County, Mass.

If farmers wish to win dairy prizes, they must look out and get the last drop of milk from the cow.—W. Elliott Morse, Worcester County, Mass.

Some farmers question as to whether it is cheaper to buy cattle or to raise them. It is my experience it is more satisfactory in the end to raise them. If a farmer breeds his own cattle, he is apt to select the particular stock which is adapted to his purpose, and to breed with definite end in mind. Good care and cleanliness are absolutely necessary in raising high-bred cattle.—C. D. Richardson, Franklin County, Mass.

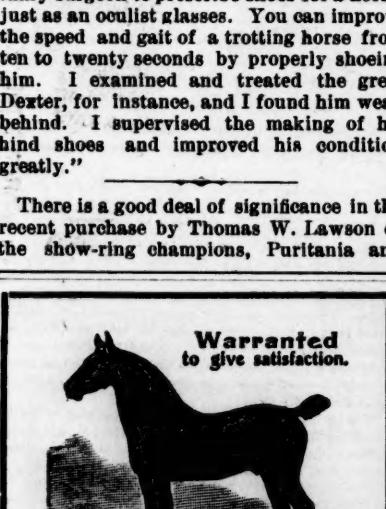
I find it does not pay to raise even pure-bred calves, unless they are of registered stock and have a pedigree that will make

Cured a Bone Spavin of Two Years Standing, and Worked the Horse Right Again.

OTWAY, O. Jan. 6, 1903.

I used your Gombault's Caustic Balsam upon a bone spavin of two years standing. It has entirely stopped all lameness, and we are working the horse in a team or wagon every day. I used it last June and July, and the horse at farm work through the time of using it.

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GOMBALT'S CAUSTIC BALSAM

A safe, speedy and positive cure for

Curb, Splint, Sweeney, Capped Hock, Strained Tendons, Founder, Wind Puffs, and all lameness, including Splint, Bowed Hock, and other bony tumors. Cures all skin diseases or Parasites, Thrush, Diphtheria. Removes all Bunches from Horses or Cattle.

As a HUMAN REMEDY for Rheumatism, Neuralgia, Sciatica, &c., it is invaluable. A bottle of Gombault's Caustic Balsam sold is \$1.50 per bottle. Sold by druggists or sent by express. Send for descriptive circulars, testimonial, etc. Address

THE LAURENCE-WILLIAMS COMPANY, Cleveland, Ohio.

CHARLES RHODES, Kent, O.

A bottle of Gombault's Caustic Balsam can always be found at our stable.

CHARLES RHODES, Kent, O.

Quality in Maple Sweets.

Over \$1,000,000 is received by maple-sugar makers in Vermont every year. In spite of this fact, the stock is badly marketed and falls short of its possibilities. The whole sale trade of the country will not handle the best qualities after the opening lot or first run because the retail trade will not take it. The retailers state they can make more money on an inferior product. When the question of quality is thoroughly